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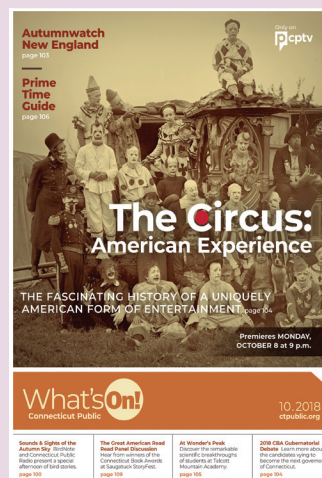
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This page: Blue Jay Orchards in Bethel; photo by Tyler Sizemore.



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editor's note

Forgotten Fruit

I was on a quest for the perfect apple.

It was spring of 2017 and we were preparing for a photo shoot for the cover of our annual doctors issue. We decided the finishing touch would be a classic exemplar of health and wellness — a ruby-red apple.

Standing amid the produce department of a local supermarket, I was confronted with what seemed, at the time, to be an overwhelming number of apple choices. Gala, Golden Delicious, Granny Smith, McIntosh and others — they all stared back, their waxy coats glistening under the bright overhead lights. After what seemed an interminable span of minutes and irresolution, I grabbed several red beauties, one of which the magazine staff later selected as that most perfect cover model.

What I didn't know at the time was that the apple industry (Big Apple) was actually helping us in our pursuit of the "ideal" apple, one that excels in appearance over all else. In truth, there is an entire constellation of apple diversity that has either been lost to time or so grossly neglected that some varieties can only be found on the fringes of agricultural circles. What was once many thousands of types now numbers only, perhaps, in the hundreds. That is why what is offered at the grocery store is so limited; the apples you see have been carefully bred and selected based on a number of factors, with appearance typically leading the way.

But as Erik Ofgang writes as part of our "Apple Turnover" feature, starting on page 68, Connecticut's commercial orchards and backyard fruit tree growers are increasingly looking to diversify their apple crops, including with often-rare heirloom types that just might be the best apples you've ever tasted. We also explore some of the state's most bountiful orchards, show you how to grow your own mini orchard, and put Connecticut's hard ciders to the taste test.

Finally, I'd like to issue a challenge. The Red Delicious has long been the undisputed king of apple popularity. (The Gala is projected to ascend the throne this year, stemming from its clearly superior taste.) If there is anyone out there who likes Red Delicious apples, I ask that you write to me and explain why. Millions of them are gobbled up every year; there has to be someone out there who likes them. Doesn't there?



Albie Yuravich

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contributors

Dan Haar is the Hearst Connecticut Media associate editor and columnist on business, economics and public policy, who can't resist writing about politics. He previously worked for the *Hartford Courant* for many years and still plays ultimate frisbee competitively. Haar gets us ready for the November elections with a primer on the races for governor, Congress and the General Assembly. Look for the story on page 10.

Caryn B. Davis is an architectural, garden and travel photographer and writer whose images and articles have appeared in more than 60 publications. Her first best-selling coffee table book, *A Connecticut Christmas*, was published in 2017. She is also an insatiable world traveler to more than 50 countries and still counting. Davis takes us on a trip to Long Island's rising North Fork, with a story and photos starting on page 39.

Walt Sivigny is a retired behavioral health administrator, freelance writer and furniture maker. A lifelong resident of Connecticut, he enjoys sharing stories about events and people that pique his curiosity. Holding a longtime interest in the history of airship travel, Sivigny writes about the *Hindenburg's* awe-inspiring flight over Connecticut more than 80 years ago, mere months before disaster claimed it. The story starts on page 63.

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A Timely Dentists Issue

Being a faithful subscriber to *Connecticut Magazine* for years and being first to hog every issue when it comes in the mail, I was more than pleased that your August issue was highlighted with Top Dentists in Connecticut. Just in time, as I encountered an emergency situation and needed the expertise and magic of an oral surgeon immediately. I found a stellar oral surgeon, Dr. Thomas C. McKeon in Torrington, in this issue. Dr. McKeon saw me immediately and what could have been a harrying experience actually turned out very positive. He should be commended! Thank you, *Connecticut Magazine*. All is now well in my world! And, keep up the excellent work!

Andrea Alex Jeans
Harwinton

Musical Memories

I read with interest the Beachcombing article ("Singing a Different Tune," September 2018) about Nekita Waller. She remembered fondly her grandfather playing the harmonica. My father also played the harmonica. He tried to break into the big

time by touring with the *Major Bowes Amateur Hour* radio talent show in the 1930s. Frank Sinatra was in my father's Unit No. 5. I will always remember his stories about being on tour. I was very proud of him. A couple of years ago, author James Kaplan published a two-volume biography of Frank Sinatra. He said Unit No. 5 had a harmonica player. That was my daddy!

Louise Baker
Newtown

Designing an Artistic Life

Great article about Frank Verlizzo ("The Man with *Deathtrap* Eyes," August 2018), one of our alumni, class of '68, of the High School of Art and Design in New York City. And since the beginning, from H.S. of Art and Design, to Pratt Institute, and then tutelage by David Byrd, "Fraver" has been doing an absolutely fabulous job of his creations of beautiful posters and building an incredible history for himself, and representing the school that started him off: The High School of Art and Design! His life has been artistically represented and beautifully achieved.

Brenda Malina, via Facebook



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STEFANOWSKI PHOTO: CATHY ZURAW; LAMONT PHOTO: CATHERINE AVALONE

Republican candidate Bob Stefanowski, left, and Democrat Ned Lamont will face off in the race for the governor's office in November.

Outsiders Want In

ELECTION 2018 PRIMER: STARKLY DIFFERENT GUBERNATORIAL CANDIDATES
TOP BALLOTS IN AN UNPREDICTABLE YEAR | BY DAN HAAR

Not much is certain in the state elections of 2018, except this: After the first week of January, Connecticut will have a male governor over age 55, successful in business but with no significant experience in government.

That's true whether we elect Democrat Ned Lamont, Republican Bob Stefanowski or R. Nelson "Oz" Griebel, a former Republican mounting a longshot bid as an independent.

Lamont, 64, a cable TV and digital services entrepreneur, tech investor and heir to a 100-year-old Wall Street fortune, has been a selectman in his hometown of Greenwich. He has served on a few state and local committees but has not held state or federal elected office.

Lamont beat former U.S. Sen. Joseph Lieberman in a 2006 Democratic primary, only to lose in the general election after Lieberman petitioned his way back onto the ballot. He also lost the 2010 Democratic primary to Dannel P. Malloy, who's now stepping down as governor amid low poll numbers.

Stefanowski, 56, of Madison, worked in ranking financial posts at General Electric, UBS Investment Bank and a London-based holding company for businesses that made short-term, so-called payday loans. He not only lacks electoral or government experience, he went at least 16 years without voting at all — until his failure to cast a ballot was reported by media outlets in the fall of 2017.

In a year of outsiders to government, Stefanowski is positioning himself as the outsider's outsider; he was registered as a Democrat for nine months until July 2017, when he decided to run as a Republican. And Stefanowski, like President Donald Trump, who endorsed him after he beat four opponents in the Aug. 14 primary,

including party-endorsed Danbury Mayor Mark Boughton, holds government institutions in low regard in his public comments.

Speaking of Trump and Malloy, they're not on the Nov. 6 ballot but they may as well be. Lamont reminds voters constantly that Stefanowski, or "Trumpanowski," to use Lamont's moniker, is doing Trump's bidding in Connecticut. Stefanowski calls Lamont "Ned Malloy," saying he will continue Malloy's policies. Lamont, in response, is able to say he never served with or under Malloy, while Stefanowski makes the argument that Trump's policies and character aren't the issue in Connecticut.

The issue, overwhelmingly, is taxes. Stefanowski says he can eliminate the state income tax in eight years without raising other taxes. That \$10 billion levy accounts for fully half the state's revenues, so nixing it altogether would require a combination of cost-cutting and economic growth so fantastical that many Republicans — among them, the state House GOP leader, Themis Klarides of Derby — have called it "silly."

Lamont, for his part, wants to restore a \$400 million version of the property tax credit, and says Stefanowski's plan would lead to huge local property tax increases. He implies but does not state that raising taxes, especially on wealthy residents such as himself, could be part of the state's recovery from a broken structure with deficits as large as \$2 billion starting in fiscal 2020.

Any way you slice it, Lamont's view of the fixes is far more complex than Stefanowski's, as the Democrat talks about investment in cities and people to make the state more attractive, and working with public employee unions, which support him overwhelmingly, to cut costs.

OTHER STATE OFFICES

Down the ticket among the other state constitutional offices — attorney general, comptroller, secretary of the state and treasurer — Democrats hope to hold power by exploiting higher name recognition and voter registration that still leans their way. The last time the state elected a Republican in a constitutional office other than governor and lieutenant governor was 1994, when Chris Burnham won the treasurer's seat. He left during the term to take a job with a Wall Street firm.

Two of the Democratic constitutional officeholders — Secretary of the State Denise Merrill and Comptroller Kevin Lembo — are seeking re-election: Merrill against Susan Chapman, the former first selectwoman of New Fairfield, and Lembo against Seymour First Selectman Kurt Miller.

The incumbents' name recognition and Democrats' numbers advantage may seem to seal their likely victories, especially since their opponents are not well known. But four years ago, Merrill barely beat feisty Republican flamethrower Peter Lumaj and Lembo outpolled a poorly financed Sharon McLaughlin by far less than expected.

Seeking the attorney general seat, which George Jepsen is vacating after eight years, are Democrat William Tong, a six-term state representative from Stamford, and Republican Sue Hatfield, a registered nurse-turned-state prosecutor from Pomfret. Trump has a very real part in that campaign.

Democrats and Tong — the first Asian American nominated for a Connecticut statewide office — see the job in large part as challenging the Trump administration's policies on tax changes that hurt Connecticut, loosening air pollution standards and many other issues. Hatfield, who stresses her centuries-long eastern Connecticut roots, focuses on the traditional roles of the office.

For state treasurer, Democrats have nominated Shawn Wooden, a former Hartford City Council president, while Republicans picked Thad Gray, of Salisbury, who retired last year as a Wall Street fund manager. Gray is emphasizing his experience managing large pension funds like the ones the treasurer oversees. Wooden, currently bond counsel for the state pension funds in his role as a partner at Hartford-based law firm Day Pitney, says he has a deep knowledge of the industry and that his experience in politics will help

him guide policy as the state restructures its pension funds.

Wooden continues the Democrats' long tradition of nominating an African American from the Hartford area for the treasury post. But his former position in Hartford promises to generate controversy in a campaign that could grow very caustic. Hartford agreed to build a \$72 million minor league baseball stadium while Wooden headed the council, and this past spring, after he left office, the capital city sought and received a state bailout that could total more than \$500 million.

"These are all toss-ups," GOP state Chairman J.R. Romano says of the constitutional offices. "The state is only in worse fiscal condition than it was four years ago."

Ah, but the mood of the state is not what it was four years ago because of Trump,



Donald J. Trump
@realDonaldTrump



It is about time that Connecticut had a real and talented Governor. Bob Stefanowski is the person needed to do the job. Tough on crime, Bob is also a big cutter of Taxes. He will win in November and make a Great Governor, a major difference maker. Bob has my total Endorsement!

6:39 AM - 15 Aug 2018

says Vincent Mauro Jr., the New Haven Democratic chairman and a party strategist. "The constitutional races, they largely swing on the mood of the electorate," he says, rather than individual candidates.

CONGRESS

The last time a Republican won a seat in Congress from Connecticut was 2006, when Chris Shays gained his final term as U.S. representative from the 4th District in Fairfield County. This year doesn't shape up to break the Democrats' lock, although Rep. Jim Himes, D-4th District, who beat Shays, faces a well-financed, attacking opponent.

Himes' Republican challenger is Harry Arora, a financial analyst and investment manager from Greenwich who emigrated from India to attend graduate school, gained citizenship and formed a hedge fund in 2006. Himes has proved popular in the district, and, like other Democrats, will hope to use opposition to Trump as a lever to victory.

"No one running has any clue as to what the next tweet out of the White House will be," Mauro says. "Republicans are at

the whim of a guy who literally could swing an election one way or the other with a tweet or a pardon."

Romano counters that voters, especially in blue-collar areas, want "leadership, not a resistance movement."

Still, with the possible exception of the 4th, it's hard to see how and where a Republican might take a victory for Congress against entrenched incumbents with voter-registration advantages and an unpopular president.

For U.S. Senate, Matthew Corey, a bar owner and commercial window-washer from Manchester, faces Sen. Chris Murphy. In the 1st U.S. House district, party activist Jennifer Nye of Manchester will try to unseat 20-year veteran Rep. John Larson; in the 2nd, Dan Postemski, chairman of Hampton's Republican Town Committee and a veteran of the Iraq war, goes against Rep. Joe Courtney; in the

3rd, Rosa DeLauro, dean of the delegation, defends her seat against Shelton's Angel Cadena, a Marine Corps veteran who also sought the seat two years ago.

The 5th district might have held stronger hope for Republicans as Rep. Elizabeth Esty ended her re-election bid after conceding she mishandled a sexual harassment incident in her office. But as Democrats nominated Jahana Hayes, a former national teacher of the year

from Waterbury, and Republicans swept former Meriden Mayor Manny Santos to victory in a three-way primary, national political oddsmakers have declared the seat a likely Democrat win, and the National Republican Congressional Committee took CT-5 off its priority list. Hayes is poised to become the first black Democrat to represent Connecticut in Congress.

GENERAL ASSEMBLY

Republicans have made steady gains in recent years in both the state House of Representatives and the state Senate, with House Democrats holding a narrow 80-71 margin and the Senate split evenly at 18-18, with the lieutenant governor giving a tiebreak to Democrats.

No one can predict the outcome in the House simply because 151 seats are up for election in districts small enough that local popularity and the overall mood of voters will hold sway. It's a toss-up in the Senate as well, as seven of the 36 seats are vacant — four Democrat and three Republican — with most of those considered fully in play.

Those vacant seats include the Milford-area district that Democratic Sen. Gayle Slossberg is leaving, and the Connecticut

River Valley district that Sen. Art Linares, R-Westbrook, is giving up. Linares ran for treasurer against Gray, and married Rep. Caroline Simmons, a Stamford Democrat.

Several other Senate races are considered close as well, including the Meriden-area district now held by Republican Sen. Len Suzio, which has swung back and forth in recent years.

TOP OF THE TICKET

The lieutenant governor candidates vie for office not separately but as part of the ticket with the would-be governors, and both LG hopefuls bring a potential target to their respective campaigns. Republican Joe Markley, a personally well-liked state senator from Southington, is considered the most conservative member of that chamber, not a balance to Stefanowski.

And Susan Bysiewicz of Middletown, the Democratic lieutenant governor nominee and former secretary of the state, is not popular in cities, where Lamont must win huge margins to claim victory.

"I think we see the enthusiasm gap in certain urban centers," says Mauro, the New Haven Democratic chairman, but he adds, "that enthusiasm gap will lessen because there are stark differences between the candidates."

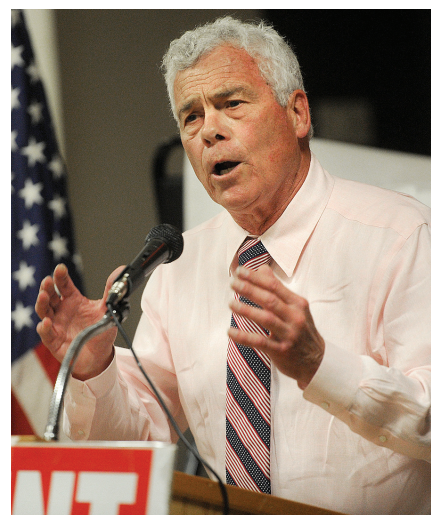
Stark, indeed, and not just on issues. Lamont can grow excited but is mostly even-keeled and modest by political standards, sometimes flashing an aw-shucks, golly-gee side. Stefanowski, bombastic and aggressive, stood over a former opponent in a July debate, jabbing a finger toward his fellow candidate's chest.

Both candidates have eschewed public financing and the spending limits that come with it, in favor of largely self-financed campaigns — with Lamont likely to pay a higher percentage of his own costs than Stefanowski.

Lamont held a thin-to-moderate lead in three public August polls, but that was before the traditional Labor Day start of voters' attention, and before Lamont faced much negative light, as he had an easy primary win against Bridgeport Mayor Joe Ganim.

Mark Stewart Greenstein of the Amigo Constitution Party and Rod Hanscomb of the Libertarian Party qualified for the ballot in early September, bringing the total governor candidates to five.

Oz Griebel, the 69-year-old former longtime CEO of the MetroHartford Alliance, the capital region's chamber of commerce, also petitioned his way onto the November ballot. He suffered a blow in late



Former Republican Oz Griebel is mounting a longshot campaign for the governorship on the Independent Party ticket. PHOTO: BRIAN A. POUNDS

August when a divided Independent Party threw its support to Stefanowski. With his running mate, longtime Democrat Monte Frank, a lawyer from Newtown, he's hoping for lightning on a shoestring budget.

More likely, Griebel will help sway the election one way or the other, though even that is hard to predict in a year of shifting political sands. ■

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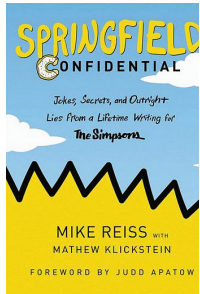
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Dey Street Books
299 pages, 2018

Just one glance at the book jacket will bring a smile to any *Simpsons* fan's face. The iconic yellow and blue, Bart's hairline, the "C" in Confidential a doughnut with a bite taken out — we assume that was Homer's doing — even Reiss' photo on the back flap is his cartoon likeness. One of the few current residents of Springfield who has been there since the very first episode in 1989 (although he was born and raised in Bristol), Reiss has written his way to four Emmys and a Peabody Award. For this book — the first "insider" account of *The Simpsons* — the comedic genius spoke to cast members, writers and guest stars and provides behind-the-scenes stories and anecdotes for us to gulp down like a cold Duff at Moe's. So pull up a chair in Sector 7G and turn off KBBL, because this book is certainly no tire fire. | MIKE WOLLSCHLAGER |

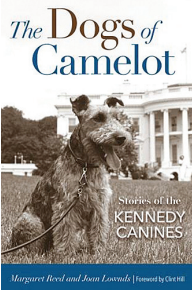


Award. For this book — the first "insider" account of *The Simpsons* — the comedic genius spoke to cast members, writers and guest stars and provides behind-the-scenes stories and anecdotes for us to gulp down like a cold Duff at Moe's. So pull up a chair in Sector 7G and turn off KBBL, because this book is certainly no tire fire. | MIKE WOLLSCHLAGER |

THE DOGS OF CAMELOT Stories of the Kennedy Canines

By Joan Lownds and Dr. Margaret Reed
Lyons Press
208 pages, 2018

George Washington had Polly the parrot. Abraham Lincoln had Jack the turkey. Bill Clinton had Socks the cat and Buddy the dog. Nearly every president has had at least one pet. The Kennedys were no exception. As co-authors Joan Lownds, a longtime newspaper reporter, and Dr. Margaret Reed, a noted animal trainer from Wilton, write, "family life bustled with a collection of pets that included as many as nine dogs at one time, a cat, parakeets, hamsters, rabbits, deer, and seven horses." So zoo-like did the White House become that Clint Hill, the Secret Service agent assigned to Jackie Kennedy, sent a note about sharing the workload of the



"Canine Corps." It's a heartwarming collection of stories and photos, many of which were not public at the time due to Jackie's fierce privacy protection. While JFK was a lifelong animal lover, and it was well known that his favorite dog was Charlie the Welsh terrier, he was, in fact, allergic to both dogs and cats. *The Dogs of Camelot* provides a window into the lighter, loving moments of this most famous of American families. | ALBIE YURAVICH |

IF THIS WERE A STORY

By Beth Turley
Simon & Schuster Books for Young Readers
256 pages, 2018

"I measure how happy a day is with sounds. Happy days sound like a TV on low volume or birdcalls through a screen door. Sad days sound like too-loud voices. Once a day is stained sad, it's hard to make it happy again." So begins *If This Were a Story*, the powerful debut work from Waterford author Beth Turley. Aimed at children between 8 and



12, it tells the story of 10-year-old Hannah Geller, who must deal with bullying at school and fighting parents at home. Though geared toward youngsters, the book does not shy away from difficult topics. Turley uses magical realism, including a talking stuffed animal, to help share Hannah's pain and joys as her story progresses. It is a perfect book for young readers and their parents. | ERIK OFGANG |

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Hire Ed

AS QUINNIPIAC'S NEW PRESIDENT, JUDY OLIAN HOPES TO BUILD ON THE UNIVERSITY'S SUCCESS

BY ERIK OFGANG



When Judy D. Olian heard that Quinnipiac University was in the midst of an intensive search for a new president, she did what many of us do to research a potential new employer: she went to its website.

Online she learned more about the Hamden university and its longtime president, John Lahey. In his three-decades-plus tenure at the school, Lahey had helped it grow from a small private college of 1,900 students to a major institution with more than 10,000 students, multiple campuses, a college of arts and sciences and eight professional schools, including law and medical schools. Lahey also spearheaded the creation of a national poll and helped bring Division I sports to the university, all while the school's endowment grew from \$3 million to \$530 million.

Olian, then the dean at the UCLA Anderson School of Management, was impressed by the breadth and scope of the Connecticut institution.

"This has been one of the most incredible success stories in higher education — building something from really a very, very little seed, to a major comprehensive university," she says. "Very few universities in the country have Quinnipiac's mix of schools, the professional schools along with arts and sciences."

After a national search, Olian was selected to succeed a retiring Lahey as the university's ninth president and first woman in that role. She started the position in July and is currently overseeing her first full semester at the school.

Born in Australia to parents whose lives were upended by the Holocaust, Olian had an international upbringing, living in Australia and Israel, and for a

time in Europe. She earned a bachelor's degree in psychology from the Hebrew University of Jerusalem, and her master's and Ph.D. in industrial relations at the University of Wisconsin, Madison. At UCLA she taught a popular course on leadership with Peter Guber, CEO of Mandalay Entertainment and owner of the NBA's Golden State Warriors.

In her office on a rainy day before the start of the fall semester, Olian is enthusiastic as she talks about building on the school's momentum and entering the next chapter of Quinnipiac's history. She says Quinnipiac needs to continue training students for skills that are practical in today's world.

"I think there are a lot of higher education institutions that educate really, really well, that teach and students learn," she says. "But the question is do they learn what is needed for careers in the 21st century? We have a disconnect between the jobs out there and the people offering themselves for the jobs. We have the lowest unemployment rate almost in history, and yet we have a significant percent of college graduates who are underemployed or unemployed."

Olian says Quinnipiac will bridge that gap through a variety of strategies, including required internships, immersion courses, simulations, or new degrees that better reflect market demand. "We've launched a new degree program in cyber security; we've launched a new degree program in data analytics," Olian says.

As a female president of a large university, Olian is something of a rarity. According to the 2017 American College President Survey conducted by the American Council on Education and based on 2016 data, only

30 percent of college presidents across the country are women. Olian believes we will see more going forward.

"I just participated in a program for new presidents at Harvard and I think almost 50 percent of the people participating were female," she says.

Bridgeport University recently introduced a woman president, Laura Skandera Trombley, and the University of Connecticut has been led by Susan Herbst since 2011, though she will step down in 2019.

Asked if gender has influenced her professionally, Olian responds, "I haven't really thought of my career in gender terms. I tried to do the best job I could. Sometimes it was an advantage, sometimes it was a disadvantage, but I feel very, very committed to helping others of all forms of diverse backgrounds to be fulfilled, to be inspired, to have access, to be part of the community."

Olian is aware of the great success of her predecessor, Lahey, yet is excited for the challenge of building for the future at Quinnipiac.

"There's no question that we stand on the shoulders of everything that has been accomplished before us," she says. "I must say, personally, I am violating my old rule. When people would come to me for career advice, I would say, 'Pick your predecessor very carefully.' I say that because it's harder to follow a remarkably successful person, as is John Lahey. But I also think that this is an institution that's full of energy, excitement, optimism, a vision to the future. So we'll repot ourselves, we're certainly not going to discard all of the great sources of excellence that exist here. We'll build on them and we'll go further. And with change so rapid, we also have to change." ■

They Keep on Ticking

FALL'S ARRIVAL DOESN'T MEAN TICKS ARE GONE. AND THERE'S A NEW CREEPY CRAWLER ON THE SCENE. HERE'S WHAT YOU NEED TO KNOW TO KEEP YOU AND YOUR FAMILY SAFE.

BY ED STANNARD



STEVEN ELLINGSON/SHUTTERSTOCK

We hope we don't tick you off with this story, but if you think you're safe from those nasty, Lyme disease-carrying insects now that the cooler weather is here, forget it.

The black-legged tick, also known as the deer tick, is now grown up and hungry. While young ticks are most active in May and June, adults reach peak activity in the fall, from mid-October until freezing temperatures arrive.

The sesame seed-size adult tick, *Ixodes scapularis*, does not hibernate, migrate or otherwise disappear once the leaves start falling, according to Kirby Stafford, chief entomologist at the Connecticut Agricultural Experiment Station in New Haven.

During the summer, cases are high because the nymphs are so tiny. "The bite's painless and they're very easy to miss," Stafford says. The adults are active later in the year and those that have not found a host are still looking in the spring. Only the females, with their skin-ripping appendages known as chelicerae, feed. The males can bite, but it's rare, Stafford says.

The larvae, the stage between nymph and adult, also bite, but they don't carry the Lyme disease bacteria.

"You have a risk of getting Lyme disease or any of the associated diseases almost any time of the year," Stafford says. "The years when we have a really mild winter, we have a huge increase in the number of infections" because more people are active outdoors during winter but they "aren't really thinking ticks." The only time the ticks are mostly inactive is when the temperature falls into the 30s, but even that depends on how much sunlight there is and how cold it was the night before.

In the fall, Stafford says to "think of your pets, too. You go out for a long walk and you're both going to be potentially picking up ticks." There is a pet vaccine for Lyme disease, however.

And if there's a lot of snow, "People will ask, 'How are the ticks?' Well, the ticks are doing just fine" under the insulating blanket, Stafford says.

While the rates of Lyme disease are far higher in June and July than any other month, according

to the Centers for Disease Control and Prevention, they never fall off to zero.

There were 2,022 confirmed cases of Lyme disease in Connecticut in 2017, according to the state Department of Public Health, a rate of 56.6 per 100,000 residents. (While the disease was first identified in this state, we no longer lead in infections. Vermont and Pennsylvania have far higher infection rates, the CDC reports.)

The state began tracking cases in 1991, when there were 1,192, and the number reached a record 4,631 in 2002. Since 2009, when 4,156 cases were reported, the numbers have been declining, but no one is sure why.

And the deer tick doesn't transmit just Lyme disease. You can also get babesiosis, caused by a parasite that brings symptoms such as malaria, and human granulocytic



These images from the Connecticut Agricultural Experiment Station show the three major tick species in Connecticut: from left, the black-legged tick, also known as a deer tick, the American dog tick and the lone star tick. A fourth species, the Asian long-horned tick, was recently found in Fairfield County.

Kirby Stafford is the chief scientist and state entomologist for the Connecticut Agricultural Experiment Station in New Haven. At far right, Kirby holds a Petri dish containing samples of the three major species of ticks found in Connecticut. PHOTOS: ARNOLD GOLD



anaplasmosis, “a bacterial infection that attacks a certain type of white blood cell” but is easily treated with antibiotics, Stafford says.

If you do find a tick on your body, experts advise to grab the insect with fine tweezers as close to the skin as possible and pull upward with a firm, steady motion. Put it in a plastic bag and bring it to your local health department, which will forward it to the experiment station’s tick-testing lab. There’s a form on the station’s website that can be filled out and submitted with the tick.

Meanwhile, there’s a new tick invader — the Asian long-horned tick (*Haemaphysalis longicornis*).

At the end of August, researchers at Western Connecticut State University in Danbury announced they had found a long-horned tick during a collection in Fairfield County in July. The discovery confirmed state entomologists’ suspicions that the new tick species, well established in several states, including New York and New Jersey, had reached our state.

While livestock, pets and deer are most vulnerable to the long-horned tick, “over in east Asia it carries a host of human pathogens,” including those that cause Lyme and babesiosis, Stafford says. There, it also carries a viral disease, severe fever with thrombocytopenia syndrome (known as SFTSV), which kills 15 percent of its victims.

From China, “this tick was introduced to Australia and New Zealand 100 years ago and [SFTSV] didn’t follow the tick,” Stafford says. In Connecticut, “all of the ticks that have been tested, and some have been tested for this, have all been negative,” he says.

The experiment station relies on people to bring in ticks for testing, what is called “passive surveillance.” Last year, 5,577 ticks were tested.

In order to keep the ticks at bay, cover up and use a repellent. While DEET has long been popular, Stafford also recommends picaridin or oil

of lemon eucalyptus. Chris Fuentes, founder of Norwalk-based Ranger Ready, which makes an insect repellent with 20 percent picaridin, says DEET is a neurotoxin and a plasticizer and, at 30 percent strength, is absorbed more by the skin. According to REI.com, DEET can damage rubber, plastic, leather, vinyl, rayon, spandex, elastic and auto paint.

Picaridin, which “mimics pepper,” according to Fuentes, “is not greasy and has no odor and DEET is greasy and has odor, which makes people avoid using it. Available in Europe since 1990 and in the United States since 2005, “it’s really undiscovered in our country,” says Fuentes, whose product comes in three sizes, in three different scents and starts at \$8.

Stafford also recommends spraying permethrin, an insecticide often used to treat lice, on clothing, because “ticks are repelled and killed when they come in contact with the treated clothes. This is what I use when I’m out in the field doing tick work,” Stafford says.

Another company in Fairfield County, Bugs & Blades of Weston, which started up in June, focuses on chasing insects off people’s property. Owned by Chris Zinkel, the company uses either a natural spray of rosemary and peppermint oil, which lasts 3½ weeks, or deltamethrin, a man-made chemical based on pyrethrins, which are found in chrysanthemums. Permethrin is in the same class of chemicals, which the Environmental Protection Agency has found are less toxic than older insecticides based on phosphates.

Zinkel says the price starts at \$49 for a small property and rises depending on the amount of ground coverage and the size of the lot. “Generally, a 2-acre property is \$160 to \$165,” he says, adding that he’s seen a growing demand for the service since the summer.

Connecticut is entering its beauty time. Get out and enjoy it. Just don’t get bit! ■

| first | update



Wild Bill's is No More

In the Wake of ‘Wild Bill’ Ziegler’s Death Last Year, His Family Is Closing His One-of-a-Kind Nostalgia Shop

In our December 2016 issue, Randall Beach wrote in his Beachcombing column, “When you come upon the parking lot and exterior of Wild Bill’s Nostalgia Center on Route 3 in Middletown, you know immediately it lives up to its motto: ‘strange things.’”

A few months later, as part of our issue devoted to Connecticut’s often-overlooked attractions, we declared Wild Bill’s one of the state’s hidden gems.

Well, prepare to get nostalgic for the shop dedicated to all things pop-culture nostalgia. After more than three decades, Wild Bill’s is closing. Following the 2017 death of founder William “Wild Bill” Ziegler, his family decided earlier this summer to shut down the quirky destination and hold a closing sale of the shop’s huge collection of tens of thousands of movie and music posters, vinyl records, toys, books, antiques, vintage clothing and other assorted collectibles.

The family explained the decision in an August post on Facebook: “Growing up in this environment was fun and exciting for the most part, but this was all Wild Bill’s dream project. However, his dream is bigger than any one of us can collectively accomplish as a family. The business grew into something that we as a whole could never have imagined. It saddens us to the core, but the final curtain call looms on the very near horizon.”

In addition to the smaller collectibles, the family is also selling larger items including artwork on the surrounding 45 acres. Among the many far-out pieces: a mural featuring Bob Dylan, Jimi Hendrix, Janis Joplin, Jim Morrison and Bob Marley; Tilt-A-Whirl cars; two funhouses, Laff in the Dark and Haunted Funhouse; a zombie Michael Jordan holding a severed head; and a 33-foot silo with a massive clown’s head sitting atop it, what has been called the world’s biggest jack-in-the-box.

Ziegler opened the first version of the store on Middletown’s Main Street in 1983, and moved to a few other locations before finding a longtime home on Newfield Street in 1996.

As of this writing, the family announced that the sale’s final day would be Sept. 30. | **ALBIE YURAVICH** |



1. Tennis legends descended on New Haven for the **Connecticut Open** tennis tournament in August. From left, German tennis star Tommy Haas; Bob Fleck, senior vice president of sales and marketing at Hearst Connecticut Media Group; Doreen Madden, community relations and special sections manager at Hearst Connecticut Media Group; and former Connecticut Open champion James Blake. *Connecticut Magazine*, along with Hearst Connecticut Media Group, was a cornerstone sponsor and official media partner of the tournament. Blake, a Fairfield native, defeated Haas in an Invesco Legends Series Q&Q match before beating John McEnroe for the Legends title. (photo by Vic Eng)
2. The **Katharine Hepburn Cultural Arts Center's summer gala** was held on Aug. 25 in Old Saybrook. From left, Ann Nyberg, the 2018 Spirit of Katharine Hepburn Award recipient, with Deborah Albidsoe of GSB Wealth Management and Brett Elliott, The Kate's executive director. (photo by Stephen Fritzer)
3. Connecticut Public recently hosted a leadership event titled **Informed Voices: A Celebration of Women in Media**. Judy Woodruff (far right), anchor and managing editor of *PBS NewsHour*, was the keynote speaker, while Teresa Younger (second from right), president and CEO of Ms. Foundation for Women, received the Informed Voices Leadership Award, and Selena Norton (second from left) of Bristol was presented with the Carla Squatrito Scholarship Award. Norton will attend UConn in the fall. From left, Sandro Squatrito, son of Carla Squatrito and vice president of business development of Carla's Pasta; Norton; Jerry Franklin, president and CEO of Connecticut Public; Younger and Woodruff. (photo courtesy of Connecticut Public)
4. Mark Finkelstein, pictured with his wife Donna, was honored with the **2018 Lifetime Achievement Award** from the Connecticut Association of Health Care Facilities/Connecticut Center for Assisted Living (CAHCF/CCAL) during the organization's annual meeting at Mystic Seaport Museum on July 12. Finkelstein, a 53-year health care professional, is the recently retired administrator and vice president of Hughes Health & Rehabilitation in West Hartford. (photo courtesy of Connecticut Association of Health Care Facilities)
5. In August, Clinton's Opera Theater of Connecticut presented **Puccini's Tosca** as part of the theater's 33rd season. Pictured during a dress rehearsal, from left, Rochelle Bard (Tosca), Daniel Juarez (Cavaradossi) and Zhiguang Hong (Scarpia). Design and direction by artistic director Alan Mann; conductor, Kyle Swann; lighting design by Matthew MacKinney. (photo by Alan Mann)



Send your photos to steppingout@connecticutmag.com



Shown here with a donkey in a circa-1920s photo, the inmates of the Connecticut State Farm for Women were very much members of a working farm. It was the second-largest producer of milk in Connecticut in 1941.

It Began as a Farm

OPENED A CENTURY AGO, CONNECTICUT'S ONLY STATE PRISON FOR WOMEN HAS FOLLOWED ITS OWN PATH EVER SINCE

One hundred years ago, after much debate, misgivings and opposition, the Connecticut State Farm for Women, set up in a collection of cottages in the fields of Niantic, opened its doors to 12 inmates.

One could hardly call it a prison. It was a working farm.

As Paul Harrison wrote in his unpublished, 223-page history of the place, "It was to be a reformatory for young girls, so they could be taught a trade and learn how to read and write."

Harrison tells us, "Most of them had drug or alcohol dependency. These were the girls throughout the state that were repeatedly being arrested and clogging up the court system."

What were their offenses? Harrison's research turned up some of them: lascivious carriage, prostitution, manifest danger of falling into habits of vice, intoxication, delinquency, vagrancy, theft, forgery, being a habitual offender, neglect

of children, impairing the morals of a minor child, frequenting disorderly houses, street walking, incorrigibility, and being lewd, wanton or lascivious. A woman could also be sent to the farm if she "led a vicious life" or possessed "obscene pictures."

Many years later, when Harrison was a correction officer at the former farm, renamed the Janet S. York Correctional Institution, the women incarcerated there had been convicted of much more serious crimes, such as assault or murder. Although it was no longer a farm, it retained progressive programs, including the acclaimed women's writing course led by novelist Wally Lamb.

Harrison thinks Connecticut residents should be proud of the facility, which he notes became a national role model for how to set up and run a women's prison. After reaching a height of 1,427 inmates in 2007, the population has seen a decline since, falling to 936 this past July and

bucking the national trend in women's prison populations.

Harrison's manuscript quotes a 1929 report by Helen Worthington Rogers, written for the *Journal of Criminal Law and Criminology*, entitled "A History of the Movement to Establish a State Reformatory for Women in Connecticut."

Rogers wrote that during Colonial times here, "women were usually fined or flogged for their petty violations of current religious and secular law" rather than being imprisoned. But the most "dangerous delinquents" were committed to primitive detention houses. In the 1800s they were sent to Old Newgate Prison in East Granby and later the State Prison at Wethersfield, and kept separate from the male inmates.

Harrison tracked decades of efforts during the mid-to-late 1800s to establish a reformatory for women. But for a long time a majority of the state legislators believed "delinquent women" should be cared for in private places such as the East Haven Home for the Friendless rather than

in a public institution.

In 1911, the Connecticut Prison Association presented a proposal to study establishing a reformatory for women. A commission pondered it, but once again, despite an endorsement by the Daughters of the American Revolution and women's suffragettes, the legislators rejected the idea.

However, when a new bill was presented in 1917 amid greater public support, the General Assembly approved it. The women's farm opened in July of the following year.

The farm included woods and pastures that could be tilled. Harrison found a listing of the animals there in 1925; they included cows, heifers, bulls, horses, hens, chickens and swine. The women split wood, sawed and burned brush, did the gardening and worked at the dairy barn. A women's hospital also was built there in 1919. (Some of the inmates were mothers with babies.)

Although the farm was quite productive and its goods sold locally, Harrison wrote that many area residents believed the reformatory "discredited" the town and brought "undesirable" women there.

But the facility was developing a national reputation for the staff's innovative approach: paying attention to the individual needs and personal development of the inmates. In addition to the farm work, there were recreational opportunities that included square dancing and hobby classes. There was a library and worship room.

At the conclusion of his history, which ends in 1968 when the state Department of Correction took over the prison's management, Harrison wrote: "I have always believed the reason why they all



accomplished so much is they were always led by a competent woman as chairman of the board and superintendent."

Harrison is especially impressed with Janet S. York, who was the prison's superintendent from 1960-68 and was then appointed deputy commissioner of women's services for the Department of Correction.

Harrison, who has remained friends with York (now 97) in their mutual retirement, says she is remarkably modest about her achievements. When he asked about having the prison named after her, she replied, "This was the only women's correctional facility in the state and they

needed a woman to name it after. It seems to me they had no other person that they could name it after."

York attended a centennial celebration held at the prison Aug. 28. Her stepson, Jim Littlefield, spoke warmly about growing up on the farm.

"The institution had a positive feel to it," he said. "The inmates seemed to go about their work in the fields willingly, growing the food that they and the animals they raised would eat. They collected eggs and milked the cows, canned the food and made the institution almost self-sustaining."

Littlefield said of his stepmother: "She passionately insisted on a quality education for the inmates. She was always searching for new and innovative ideas."

Novelist Lamb, who has compiled two books containing the writings of the women he has taught at the prison, says in an email he has been volunteering there since 1999.

Lamb says when he arrived there, "I held simplistic and stereotypical ideas about the incarcerated: they were killers and crooks, bad-asses and drug peddlers. Those assumptions were challenged as soon as I got to know the York writers, listened to their stories, read their work and witnessed the therapeutic effect that sharing their work with each other had on them. The students have as much or more to teach me as I have to teach them."

Randall Beach is the longtime columnist for the New Haven Register, where his column appears Fridays and Sundays.



Women sled down a hill behind a hospital on the farm, likely in the 1920s.

Above: Inmates took many classes, including cooking. The farm also had two orchards, supplying plenty of fruit for pies.

ALICE IN THE PALACE

A rock 'n' roll pioneer who brings a macabre theatricality to his live shows, Alice Cooper has never been accused of following the mainstream. His instinct to be “other than normal” inspired his most recent (and 27th) album, *Paranormal*, which Cooper

describes as “12 great episodes of *The Twilight Zone*” — an anthology of standalone songs that go in sometimes thrilling, sometimes funny but always unexpected ways.

On Oct. 5 you can spend **A Paranormal Evening with Alice**

Cooper at the Palace Theater in Waterbury, where the Godfather of Shock Rock will perform music from the new album as well as his heavy metal classics like “No More Mr. Nice Guy” and “Welcome to My Nightmare.”

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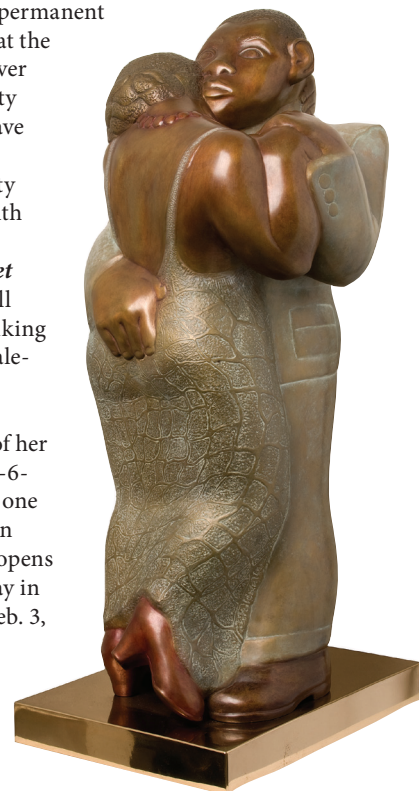


THE ROLE HE WAS BORN TO PLAY

The past will come alive in Wethersfield on Oct. 11 when “Thomas Jefferson” pays a visit to the Webb-Deane-Stevens Museum. During **A Conversation with Mr. Jefferson**, the revered statesman, author of the Declaration of Independence and third president of the U.S. will offer his reflections on the nation’s founding and engage in a Q&A with the audience. Bill Barker, an actor who bears an astonishing physical resemblance to Jefferson, first took on the role in the 1980s and ever since has regularly portrayed the Founding Father at Colonial Williamsburg and around the country. The free event begins at 6:30 p.m. and will be preceded by a wine reception (admission by donation) at 6. webb-deane-stevens.org

CARVE OUT SOME TIME

Margaret Brassler Kane (1909-2006) was an award-winning artist and sculptor whose work has been featured in prestigious museums around the country — perhaps her best-known work, *Harlem Dancers* (pictured), is part of the Smithsonian’s permanent collection and is on display at the museum’s entrance — but over the years the Fairfield County resident’s name and work have largely fallen into obscurity. The Darien Historical Society is working to change that with its new exhibit **About Time: The Masterwork of Margaret Brassler Kane**. The show will explore Kane’s forward-thinking and innovative work in a male-dominated art scene, and is centered on her masterpiece which she worked on most of her life: a series of five 6-foot-by-6-foot lime wood panels, each one depicting a different epoch in human history. The exhibit opens Oct. 19 and will be on display in the Scofield Barn through Feb. 3, 2019. darienhistorical.org



LIVE TELEVISION

If you’re among the millions of fans of one of the longest-running dance competitions on television, here’s your chance to see some of that amazing talent in person. **So You Think You Can Dance Live! 2018** is hitting the road, and one of the first stops is at the Mohegan Sun Arena on Oct. 14. The top 10 contestants from the show’s just-completed 15th season will be performing choreography from the show as well as original routines. The show starts at 7 p.m., and tickets are \$29-\$49. mohegansun.com

See October 2018 calendar listings at connecticutmag.com/calendar

JUST LIKE BABUSHKA MADE

Those looking for a taste of authentic Russian culture can sate their appetites (or maybe just whet them) on Oct. 6 from 9 a.m. to 4 p.m., when the Holy New Martyrs Orthodox Church holds the 21st annual **Norwich Russian Festival**. Each year members of the congregation put on a huge celebration in which they share their culture, with folk storytelling and music, and sales of crafts and imported goods. But the main draw has to be the food, so much that it takes days to prepare it all: dishes like homemade piroshki, blinchiki, pierogi and borsch, and desserts like Russian tea cakes and black bread, bear claws and pies. Frozen foods will also be available to take home, so bring the big cooler. Admission and parking are free. holynewmartyrs.org

GIRLS WEEKEND

Some years ago while en route to New York, a television producer on a side trip through the Litchfield Hills fell in love with the small-town community and its residents, and from that experience was inspired to create Stars Hollow, Connecticut, the quaint and charming setting for the cult favorite *Gilmore Girls*. The show’s devotees, in turn, fell in love with the fictional town, and will bring it to life when the town of Kent hosts the third annual **Gilmore Girls Fan Fest** Oct. 19-21. Among the weekend’s activities will be discussion panels about the show with actors and behind-the-scenes staff. An all-access weekend pass is \$250 (lodging is not included). gilmoregirlsfanfest.com



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Easton, CT – Bring your horses, your love for the great outdoors, family and friends, need for serenity to Spectacular “Hilltop Country Estate”. Displayed on 24 acres, we invite you to embrace dramatic views, stunning sunrises and sunsets, overlooking pool, spring fed ponds and lush rolling hills. Amazing Family room with loft and separate entrance; completely renovated EIK. \$2,000,000

Beth Saunders, 203-913-2762 | MLS# 170104310



Woodstock, CT – This architecturally significant 2007, home has 6684 square feet on 11 open hilltop acres with expansive southerly views: details. 4 BR, chef's kitchen extraordinaire, master suite above and beyond...and an octagonal room with its 24' ceiling! Bluestone patio, extensive landscaping! \$1,875,000

The Gosselin Team, 860-428-5960 | MLS# 170066815



Stonington, CT – Elegant, classy and stately come to mind describing this 1849 4-5 bedroom, 4 bath stone house on .30 landscaped acres with private patios, artists studio, large 2 car garage, original stone floored basement with two entrances, all in the heart of the village of Stonington commonly referred to as the Borough. \$1,695,000

Lucia Johnstone, 860-912-4144 | MLS# 170102918



Westport, CT – “Backiel Farm House” perfect combination of elegance and charm. Low taxes. 1910 Homestead, your modern day “Farm House” exudes character at first sight. Thoughtfully restored and expanded, architecturally distinctive, won a Preservation Award. Unparalleled craftsmanship coupled with exceptional amenities. Corner cul-de-sac; private property. Amazing location. \$1,348,000

Beth Saunders, 203-913-2762 | MLS# 170103393



Pomfret, CT – On 26 acres with gorgeous southerly views, specimen trees and abutting CT Audubon on a quiet country roadway! Over 6000 square feet with 8 bedrooms and 5-1/2 baths and loads of original details including beamed ceilings, built-ins, Dutch doors and leaded glass windows. Inground Pool, Pool House, 3-Stall Barn! \$825,000

The Gosselin Team, 860-428-5960 | MLS# 170097508



Dayville, CT – With 52' of lake frontage, southerly views, a sandy beach and a like new 2014 home with every whistle and bell imaginable! 2880 square feet with 4 bedrooms and 4-1/2 bathrooms plus an office, open first floor so room to spread out and garages for 3 cars! 1000-gallon inground propane tank, seller owned solar panels, central AC, full house generator, a 700-bottle wine cellar \$765,000

The Gosselin Team, 860-428-5960 | MLS# 170112769

bhhsNEproperties.com

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| this month | front row

While visiting my mother recently, I mentioned that I would be interviewing Lily Tomlin. What followed was a crash course in early Lily: YouTube videos of iconic characters Edith Ann and Ernestine the telephone operator from *Rowan and Martin's Laugh-In*. Present-day Lily is busy picking up yearly Emmy nominations for her work in the Netflix hit *Grace and Frankie* with longtime pal Jane Fonda. Tomlin will be performing her one-person show (not counting her numerous characters) at The Bushnell on Oct. 19. The 21st annual Nite of Lite Laughter is presented by WRCH and will benefit Hartford Hospital and its role in fighting breast cancer.

You are the coolest person who has ever dialed my number.

Oh, really? Must have been some square people dialing you.

The show at The Bushnell is a fundraiser, right? It's not just a regular show.

It's gonna be a regular show, but it's gonna be a fundraiser. I don't want people to think that because it's a fundraiser it's a night of speeches or something.

Right, it won't be a telethon.

No, it'll be my show.

What is the difference between a stand-up show and a one-person show?

Well, I don't just tell jokes. I use video, and I do a huge variety of things, a lot of different

characters and some long pieces — long, involving, deeply moving pieces. [laughs] And some short, smart-aleck pieces. And I talk to the audience; it's a compilation of what I've been doing for 50 years.

What are you doing right now? Are you working on *Grace and Frankie*?

No, we wrapped our fifth season. We're going to start our sixth season in January. I'm doing publicity for Netflix, I'm lobbying for One Fair Wage — Fonda and I go around and lobby for One Fair Wage [the movement to raise the minimum wage and eliminate the tipped minimum wage].

You're a champion of many causes. How do you not get frustrated with the slow pace of progress?

You just give yourself up to it. You just have to work harder and just know that you're probably not gonna make as big a difference as you had planned or hoped to, especially when you're 20. But there are changes that are made. A few steps forward, a few steps back. Sometimes it's just increments among certain groups.

What goes into creating a character? Each one of your characters has a voice and a look and a style. How do you know when they're ready to be unveiled?

If you have good material that's really definitive that captures the essence of something. And the sensibility of it is expressive of something that you just love or feel strongly about, or you think reveals something, some underside of the character that nobody else is aware of and ... I don't know. It's sort of magical. When I did Ernestine, I was in New York, it was the mid-'60s, and everybody hated the phone company because it was a monopoly in New York — it was a monopoly, period, but in New York you couldn't get a new phone, you couldn't get a phone repaired. And so Ernestine would just say, "Will you be home between April and November?" All I did was tell the truth, and then exaggerate a little bit.

To prepare for this interview I watched *9 to 5*.

I had never seen it, and it was very funny and I enjoyed it, but I couldn't help but think that for a 1980 movie it didn't seem dated at all.

Yeah I know, and that's why we're gonna do another one. The new one is being written. And Jane and Dolly

[Parton] and I are all on board. So that's the first hurdle is to get us all supporting it, and that wasn't hard at all. We're all old friends and we had a great relationship from making the first one. But we don't know about the story. It has to be fantastically conceived to surpass the one before it.

Taking the spirit of *9 to 5* into the present, are you surprised about everything that's gone on or did you kind of feel like a day of reckoning was coming?

I don't think anybody really thought it, but suddenly that's what happens. Things turn on a dime. It's like the Vietnam War. Suddenly the whole gestalt of world opinion seemed to turn. And that's what happens. Something, Harvey Weinstein or whoever it would take to really be an absolute out-and-out perpetrator, is suddenly exposed. And then there are some people who get caught up in it, and I'm worried about the fact that their lives were decimated. Al Franken was a good friend of mine. I felt like, I don't know if Al was ever that bad. I just don't know.

When you get into the levels of bad things, it gets very tricky.

Yeah, very tricky.

Bad and bad aren't always the same exact thing.

And sometimes you have to be harsh. There's harsh headwinds that happen in the beginning until people's awareness is more sophisticated.

I'm a big Howard Stern fan and I loved your appearance on his show with Jane. What was that experience like for you guys?

I used to just loathe Howard because he was so sexist and horrible. But then when we went on, Jane had never been on his show either I don't think, and he was just so incredible. I went on his show kind of with trepidation and he was so wonderful. He was so emotional and heartfelt. I'm surprised they don't do an *American Masters* on him. It'd be a real switch to see that. I know his popularity is extremely high and I think it's like he's taken his whole audience along on that trip [of his evolution]. And it's very moving.

Thank you so much for doing this. I look forward to binge-watching the rest of *Grace and Frankie*.

I wonder if your mother watches *Grace and Frankie*. It'd be good if she did because it's about women in their 70s.

First I'd have to teach her how to use Netflix.

I know, that's the thing. You'd have to teach me how to use it too. | MIKE WOLLSCHLAGER |

LILY TOMLIN

OCT. 19 | 7:30 p.m.

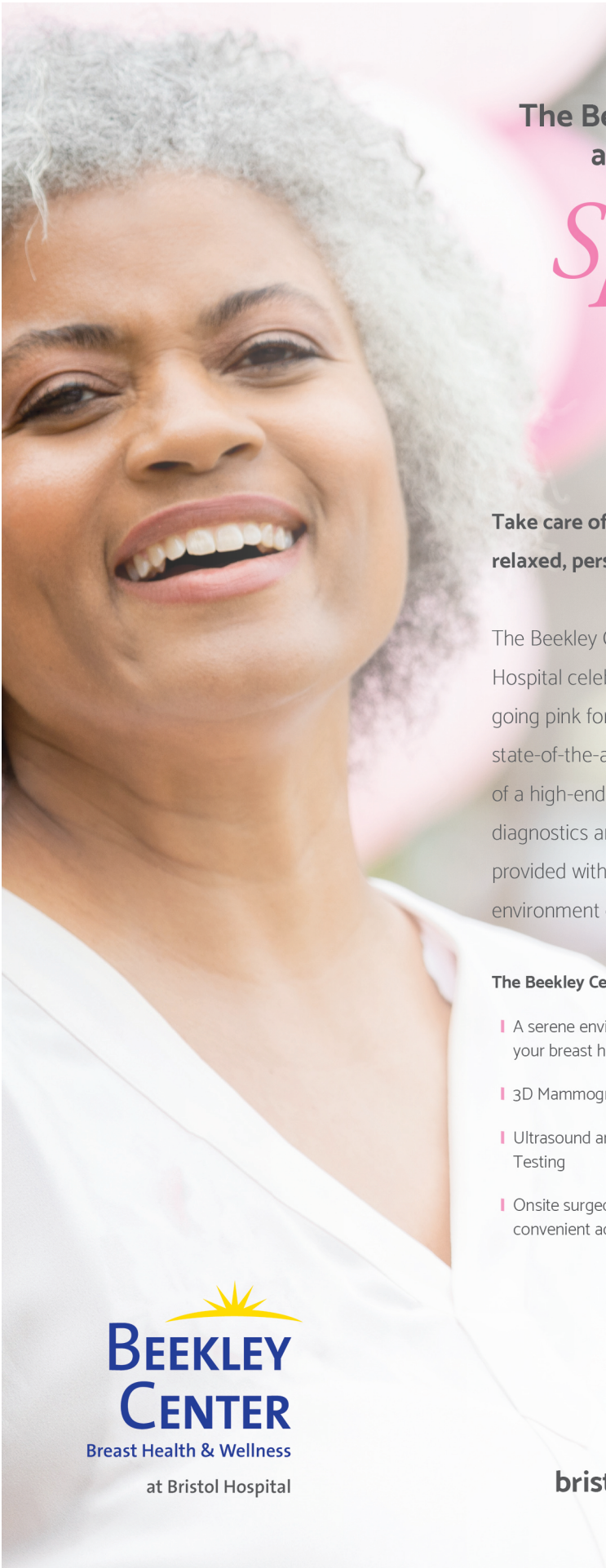
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Tricks and Treats

OCTOBER IN CONNECTICUT MEANS A MONTH'S WORTH OF SCARY, SPOOKY FUN FOR ALL AGES

Haunted Houses, Trails and Rides

If you love a good scare, these haunted attractions will get you into the spirit(s) of the season. Note: These attractions are not for the faint of heart, and nearly all recommend that the young ones, as well as those with heart or other medical conditions, stay at home. (We have a separate section for kid- and family-friendly fun.) Many recommend purchasing tickets in advance, especially to reserve a particular date, and may offer express tickets to avoid the lines. Check with the venues for specific policies and admission fees.

The Haunted Graveyard

Lake Compounce, Bristol
Fri.-Sun. Sept. 28-Oct. 28

The largest haunted attraction in New England is a mile-long trail that takes victims through several haunted houses, each with a different spooky theme. If that's too much adrenaline for you, more than a dozen rides and attractions will still be open, such as the, um, Phobia Phear Coaster. Early Halloween revelers can attend the second annual Boo Brew Fest Sept. 29-30; and if you want to peek at how that Graveyard comes to life, consider

taking the new "Behind the Screams" tour on Sept. 29. hauntedgraveyard.com

Halloween Hayride

Flamig Farm, Simsbury
Oct. 19, 20, 26, 27

Strange creatures haunt the woods and fields around the farm during this half-hour hayride. The third *e* is for extra spooky. (OK, not really, but it should be.) flamigfarm.com

Evidence of Evil

Crystal Bees, Southington
Fri.-Sat. Sept. 28-Oct. 27; also Oct. 14, 21, 28
Robert Besaw and David Belas, two veterans of the haunted house industry, will turn an unassuming bowling alley into a nexus of pure terror. evidenceofevil.net

The Dark Manor

25 Main St., Baltic
Thu.-Sun. Oct. 5-28; also Oct. 8, 24, 29, 30, 31
This haunted house actually consists of three blood-curdling attractions: The Manor itself, plus The Graveyard and The Catacombs. thedarkmanor.com

Fright Haven in Stratford
DANIEL GALLI GRAPHIC DESIGN

Haunted Theater Connecticut

Wall Street Theater, Norwalk, Oct. 26
This one-night haunted house event will also offer Haunted Karaoke and a Big Jenga Party in the lobby. wallstreettheater.ticketfly.com

Trail of Terror

60 North Plains Highway, Wallingford
Fri.-Sun. in October
There may be no scarier walk through the woods than this, one of the state's most popular haunted attractions. Each year about 200 volunteers populate the trail, terrifying the dickens out of some 20,000 visitors. General tickets will be available, but buying in advance for your preferred time and date is strongly recommended. trailofterror.com

Harrybrooke Park Haunted Trail

Harrybrooke Park, New Milford
Oct. 12, 13, 19, 20
For the fifth straight year, the normally serene park will be taken over by terrifying creatures of the night once darkness settles in. harrybrookepark.org

Fright Haven

Stratford Square Plaza, Stratford
Fri.-Sat. Sept. 22-Nov. 10; Thu.-Sun.
Oct. 5-28; also Oct. 29-31

Fright Haven led a short but memorable life in West Haven a decade ago before being resurrected in Stratford a few years back. This year the enormous indoor facility has three all-new attractions: Lose your mind in the INSANEitarium, face backwoods cannibals in Redneck Rampage and journey through a freaky neon mindscape in Spaz's Nightmare 3D. toursandevents.com/frighthaven

Legends of Fear

Fairview Tree Farm, Shelton
Fri.-Sun. Sept. 28-Nov. 3

On the Haunted Hayride you'll be accosted by sinister clowns and killers, while The Hallow will lead visitors through five terrifying attractions, including the Melon Head Revenge Trail, Hemlock Manor Mortuary and the new Funhouse of Fear. legendsoffear.com

Nautical Nightmares: Madness on the Mystic River

Mystic Seaport Museum
Oct. 12, 13, 19, 20, 26-28

Visitors will roam the grounds of the museum as they investigate a haunted whaleship and the Lovecraftian madness it has unleashed upon Mystic. mysticseaport.org

Haunted Hale Corn Maze

Nathan Hale Homestead, Coventry
Sept. 28, 29, Oct. 5, 6

For four evenings the corn maze at the Nathan Hale Homestead will be taken over by ghouls and ghosts, courtesy of the Young Friends of Hale. Aimed to appeal to kids as young as 10, this one is a little less scary than most haunted houses (but still not recommended for the very little ones.) ctlandmarks.org

TERRIFYING TROLLEYS

Haunted Isle

Shore Line Trolley Museum, East Haven
Fri.-Sat. Sept. 28-Oct. 27

A trolley takes visitors to a building in the nearby woods where nightmarish creatures await. shorelinetrolley.org

Rails to the Darkside

Connecticut Trolley Museum,
East Windsor
Fri.-Sat. in October

Take a harrowing journey through a cursed cemetery. ct-trolley.org

Family-Friendly Fun

Monsters and ghouls can be too much to handle for the younger ones (and for some of the adults — don't worry, we won't tell anyone). Here are some kid- and family-oriented events that focus on fun instead of fright.

Pumpkin Patch Train Rides

Railroad Museum of New
England, Thomaston
Sat.-Sun. in October

This 80-minute ride through the upper Naugatuck Valley lets you take in some spectacular fall views of the river and makes a stop at the museum's own pumpkin patch, where kids can get out and select a pumpkin to take home. rmne.org

Pumpkin Patch

Shore Line Trolley Museum,
East Haven
Sat.-Sun. Oct. 13-28

Kids can ride the trolley to the pumpkin patch to pick out their own pumpkin. There will also be toy trains, coloring stations and face painting. shorelinetrolley.org

Jack-O-Lantern Festival

Enfield Town Green
Oct. 13, 4-8 p.m.
Hundreds of jack-o'-lanterns (the town is hoping to break its current record of 1,142) will light up the green as festival-goers take part in dance contests, raffles, games, hayrides and more. There will also be a costume contest and trick-or-treating for the kids. enfieldjolf.org

Fright Night

Ambler Farm, Wilton
Oct. 19, 20, 26, 27, 6-8 p.m.
Kids in grades 3-5 can take part in gently spooky

games, storytelling and a moonlit hayride. Advance registration required. amblerfarm.org

The Great Pumpkin Festival

Downtown Putnam
Oct. 20, 10 a.m.-4 p.m.
Putnam loves pumpkin season! Events will include a scarecrow contest, train rides, live music, kids' activities and, of course, pumpkin-themed food. discoverputnam.com

Zion Scarecrow Festival

Zion Lutheran Church,
Wallingford
Oct. 20
Families will build their own scarecrows to take home, plus there are food trucks and lots of other kids' activities. zionlutheranwlfld.org

EDUCATIONAL EVENTS

Spooktacular Science Weekend

Connecticut Science Center,
Hartford
Oct. 22, 23, 11 a.m.-3 p.m.
Kids visiting the center this weekend can dress in costume and take part in trick-or-treating, pumpkin decorating and Halloween crafts. PBS' Nature Cat will be stopping by as well. ctsciencecenter.org

Aqua-Scarium

The Maritime Aquarium,
Norwalk
Oct. 27, 28
Don't mind the name — it's all fun and learning, with activity stations specially decorated for the occasion. Kids ages 3-12 in costume are admitted free with a paying adult. maritimeaquarium.org

Spooktacular

The Discovery Museum,
Bridgeport
Oct. 27, 10 a.m.-4 p.m.
The museum will host a day of silly, spooky STEM activities the entire family can enjoy. 203-372-3521, discoverymuseum.org



Aqua-Scarium at the Maritime Aquarium in Norwalk

Spooky Shows

The Addams Family Musical

Lyman Center, Southern Connecticut State University, New Haven

Oct. 5-7, 11-13

The award-winning musical about the lovably creepy and kooky family. General admission tickets are \$15. **203-392-7278**, southernct.edu

Little Witches

Downtown Cabaret Theater, Bridgeport

Sat.-Sun. Oct. 6-28

The Cabaret's Children's Theater program is presenting this new musical about three teenage witch sisters. Will they grow up to be good witches or bad witches? Tickets are \$24. **203-576-1636**, dtcab.com

MST3K Live: The Brain!

College Street Music Hall, New Haven

Oct. 13, 7 p.m.

The cult classic Mystery Science Theater 3000 performs a live takedown of an obscure, schlocky '80s horror film. Tickets are \$40-\$60. collegestreetmusichall.com

Ballet Spooktacular

Katharine Hepburn Cultural Arts Center, Old Saybrook

Oct. 13, 14, 1 and 4 p.m. each day

The Eastern Connecticut Ballet will conduct four family-friendly, weekend performances, each featuring three ballets:

The Sorcerer's Apprentice, *Dancing Bones* and *Halloween Waltz*. Kids are encouraged to wear their costumes and go trick-or-treating throughout the decorated theater.

Also at The Kate: On Oct. 28 is a 25th-anniversary screening of the classic family film *Hocus Pocus*. Tickets are \$8 for adults or \$3 for children 12 and under. thekate.org

The Rat Pack — Undead!

Bijou Theatre, Bridgeport

Oct. 21, 3 p.m.

Frank, Dean and Sammy are back — as zombies — and crooning new versions of their hits to reflect their updated life status, like "Come Die With Me" and "Lie Me in the Tomb." Tickets: \$20-\$50. bijoutheatre.ticketfly.com

Frankenstein

The Mark Twain House & Museum, Hartford

Oct. 26, 27, 7:30 p.m.; Oct. 28, 2 p.m.

For the 200th anniversary year of Mary Shelley's classic story, The Capital Classics Theatre company brings the classic tale of Frankenstein to life in the style of a live radio play, enhanced by live music and sound effects. **860-280-3130**, capitalclassics.org

More of the Monster: On Oct. 30, *The Kate* in Old Saybrook will air a rebroadcast of *National Theatre Live's 2011*

production of Frankenstein, with Benedict Cumberbatch as the monster. Tickets are \$20. thekate.org

Halloween Movie Festival

Southington Drive-In, Oct. 27

The community-owned drive-in wraps up its 2018 season with a night of Halloween-themed entertainment. Details had not yet been announced at press time. southingtondrive-in.org

Scary Tales

Naugatuck Valley Community College Fine Arts Center, Waterbury

Oct. 28, 3 p.m.

The Waterbury Symphony Orchestra performs a diverse lineup of horror-inspired music, from Edvard Grieg's "In the Hall of the Mountain King" to the theme from *Jaws*. Tickets are \$5-\$50. **203-574-4283**, waterburysymphony.org

The Warren Files: "Night of the Haunted"

Lyman Center, Southern Connecticut State University, New Haven

Nov. 2, 8 p.m.

It's a couple of days after Halloween, but Tony Spera, son-in-law of Ed and Lorraine Warren, will discuss some of the couple's famous supernatural investigations. southernct.edu

The Witch's Dungeon Classic Movie Museum

Bristol Historical Society, Bristol
Fri.-Sun. Sept. 28-Oct. 28; Oct. 31,
7-10 p.m.

No horror movie fan should pass up a chance to visit the Witch's Dungeon, a tribute to classic horror movies. Founded in 1966, it's one of the longest-running Halloween attractions in the country, and a move to the Bristol Historical Society a few years back has allowed it to expand gloriously in size. On the 20-minute tour you'll encounter life-size wax replicas of icons such as Boris Karloff, Lon Chaney and Vincent Price and hear recordings by Price, Mark Hamill and more. Included in the tour are rare props and original makeup appliances from award-winning effects artists. After the tour, enjoy vintage thriller flicks (on film!) in the auditorium. preservehollywood.org



The Witch's Dungeon Classic Movie Museum

Parties For Grown-Ups (Mostly)

All Hallows Weekend

Connecticut Renaissance Faire, Lebanon, Oct. 13-14
Costumed revelers are invited to the Faire for its final weekend of the season for trick-or-treating, a kids' costume contest and a family-friendly presentation of the stage musical *Hocus Pocus Live*. And for the adults only, on the evening of Oct. 13 an 18-and-over party will feature its own costume contest, as well as the uncensored, innuendo-heavy version of the play. General admission to the Faire \$15; admission to the 18+ party \$25. ctfaire.com

Vintage Halloween Masquerade Ball

Steampunk Library at The Storyteller's Cottage, Simsbury, Oct. 27, 8-11 p.m.
A costume ball that combines elegance with a touch of the supernatural, with themed hors d'oeuvres and drinks, and ghost stories told by candlelight. 21 and over; admission is \$40, or \$50 with a Tarot reading. storytellerscottage.com

Spooky Swing Dance Party

Katharine Hepburn Cultural Arts Center, Old Saybrook
Oct. 27, 8 p.m.
Attend in costume as you dance the night away to The Shiny Lapel Trio (or if you prefer, watch the activities from the balcony). Tickets are \$25. thekate.org

Haunted History

GHOST WALKS

Connecticut has a reputation as the most haunted state in the nation. These tours explore the ghostly legends lurking in some of its darker corners. (Some tours run beyond October; see websites for schedules.)

New Haven Ghost Walk

Thu.-Mon. in October, also Oct. 31
Does the ghost of Benedict Arnold haunt the New Haven Green? Maybe you'll find out first-hand. ghostsofnewhaven.com

Spirits of Milford Ghost Walks

Fri.-Sun. in October, also Oct. 30 & 31
Learn about Captain Kidd's curse and the Revolutionary War doctor who is believed to still reside in his old house. spiritsofmilford.com

Mystic Ghost Strolls

Explore the paranormal legends surrounding Mystic, focusing on either the downtown area (Thu., Sat., Sun. in October; also Oct. 29, 31) or Whitehall Burial Ground (Fri.-Sun. in October; also Oct. 30, 31). seasideshadows.com

CEMETERY SPIRIT TOURS

Who says dead men tell no tales? History comes alive among the gravestones as actors recreate notable men and women of the past, telling the stories of their lives and sometimes tragic deaths.

A Haunting at Mill Hill

Graveyard at Mill Hill Historic Park, Norwalk
Oct. 12, 13, 19, 20
After the tour you'll find more spirits in the Historic Haunted Maze. millhillhaunt.com

West Hartford Hauntings

North Cemetery, West Hartford
Oct. 19, 20, 26, 27, 6-8:45 p.m.
Connect with West Hartford history in a scary setting. <https://noahwebsterhouse.org>

Spirits Alive Cemetery Tour

Hillside Cemetery, Cheshire
Oct. 19, 20
Meet past residents of Cheshire along a tea light-illuminated path through the cemetery. Hosted by the Cheshire Historical Society. cheshirehistory.org

Hallowed History Lantern Tour

Cedar Hill Cemetery, Hartford
Oct. 26, 6-9 p.m.
Reservations are required for this lantern-led tour. cedarhillfoundation.org

MUSEUM ACTIVITIES

Explore the history surrounding some supernatural legends.

Nightmare on Main: Unexplained Tales From Connecticut's Past

Windham Textile and History Museum
Sept. 29, 30, Oct. 5, 6
Each year for Halloween, the museum's Nightmare on Main exhibits offer an educational and spookily entertaining recreation of an aspect of Connecticut's past. This year visitors will take a trip through some of the state's most famous supernatural legends, such as the abandoned Dudleytown. millmuseum.org

Things that Go Bump in the Night

Nathan Hale Homestead, Coventry
Oct. 11, 12, 18, 19
During a room-by-room, candlelit tour of one of Connecticut's most historic houses, guides will share tales of supernatural encounters that are said to have taken place over the years. ctlandmarks.org



A Haunting at Mill Hill

Ghosts from the Civil War

Lockwood-Mathews Mansion Museum, Norwalk
Oct. 19-21, 26-28
In this 90-minute guided tour, visitors will learn how LeGrand Lockwood, the first owner of the museum, and Elias Howe of Bridgeport funded the Connecticut 17th Regiment, and hear about the supernatural events which are said to have occurred at the sites of many Civil War battles. Tickets must be purchased in advance. lockwoodmathewsmansion.com

Halloween Hysterics at Henry's

Henry Whitfield State Museum, Guilford
Oct. 27, 10 a.m.-4:30 p.m.
Visitors will learn to sculpt gargoyles out of clay and uncover some delightfully ghoulish exhibits about the state's past and the origins of Halloween traditions. The museum will be appropriately dark, so bring a flashlight if you dare go exploring. facebook.com/henrywhitfieldstatemuseum

Witches and Tombstone Tours

Webb-Deane-Stevens Museum, Wethersfield
Oct. 27, 28
Go back in time to witness how early Connecticut residents dealt with death, from a look at a 19th-century funeral to a visit to the historic Wethersfield Ancient Burying Ground and tales of the Wethersfield Witch Trials, which preceded the more famous Salem events by decades. webb-deane-stevens.org



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**BEST OF
Hartford
MAGAZINE
2018**

PSN TOP 50

| this month | **events**

October Fairs and Festivals

All information is subject to change. Check with event coordinators for more details, rain dates and other up-to-date information.

Sept. 28-Oct. 7

Apple Harvest Festival

Town Green, Southington

This family-oriented event draws an estimated 100,000 visitors a year to enjoy carnival rides, live entertainment, fireworks and much more. This year's 50th event will have special attractions including a laser light show. southingtonahf.com

Oct. 5-7

Portland Agricultural Fair

Exchange Club Fairgrounds, Portland

Celebrate all the country has to offer with delicious food, rides and exhibitions. Fri. 5-11 p.m., Sat. 10 a.m.-10 p.m., Sun. 10 a.m.-5:30 p.m.; admission \$10, under 10 free, free off-site parking. portlandfair.com

Black Bear Americana Music Fest

Goshen Fairgrounds, Goshen

More than two dozen acts will play blues, rockabilly, folk and more on four stages during this three-day celebration. Amateurs can bring their own instruments and get lessons and tips from the professionals. Fri. & Sat. 11 a.m.-11 p.m.; Sun. 11 a.m.-4 p.m.; day tickets start at \$75, camping tickets at \$225 (camping opens Oct. 4). blackbearmusicfest.com

Harwinton Fair

Harwinton Fairgrounds, Harwinton

This country fair is a 162-year-old tradition, with horse pulling, wood chopping, midway rides, live music and more. Fri. 4-9 p.m., Sat. 8 a.m.-5 p.m., Sun. 8 a.m.-5 p.m.; admission \$8, under 12 free. harwintonfair.com

Oct. 6

Oktoberfest

Powder Ridge, Middlefield

Sample hundreds of beers from more than 30 breweries and enjoy the fall foliage from the top of the mountain. 3:30-10 p.m.; admission \$32-\$42. powderridgepark.com

Oct. 6-7

Fall Flavor Festival

Staehly Farm Winery, East Haddam

Sample the offerings from local food trucks and enjoy some locally grown ciders and wines. Check for daily schedules. Noon-6 p.m. each day; free admission (food trucks and tastings are pay-per). staehleys.com

20th Annual
Autumn
Alpacafest

**October 20th & 21st
10am - 3pm**

- Visit over 50 alpacas
- Spinning demonstrations
- "New" alpaca products for sale
- Exclusive SWF alpaca yarn for sale
- Free admission & refreshments

*Fall Tours available
by appointment*

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Watertown, CT
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www.southwindfarms.com
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Connecticut Garlic & Harvest Festival

Bethlehem Fairgrounds, Bethlehem

A must for garlic lovers, with fresh produce, garlic-growing lectures and cooking demonstrations, and specialty food vendors. 10 a.m.-5 p.m. daily; admission \$8 (\$1 children under 12). garlicfestct.com

Oct. 12-14

Riverton Fair

Riverton

An old-fashioned country fair, with midway rides, music, lumberjack competitions and more. Fri. 4-9 p.m., Sat. 8 a.m.-9 p.m., Sun. 8 a.m.-5 p.m.; admission \$6 adults, 12 and under free. rivertonfair.org

Oct. 13

Fiesta del Oceano

Mystic Aquarium

Celebrate Hispanic Heritage Month with live music and dance lessons and tasty Latin cuisine. 11 a.m.-3 p.m.; free with regular museum admission (adults \$37.99; children \$27.99). mysticaquarium.org

Redding Harvest Festival

New Pond Farm Education Center, Redding

Visitors can view historical demonstrations and livestock encounters, including a horse-drawn wagon ride, and design their own crafts. 11 a.m.-4 p.m. (rain date Oct. 14, 1-4 p.m.); admission \$5 per person or \$20 per family (additional fees may apply for crafting materials). newpondfarm.org

Oct. 20

Harvest Day

Dudley Farm Museum, Guilford

The farm will be loaded with activities to celebrate the harvest, including blacksmithing and hand-made lace demonstrations, animal viewing, a farmers market, kids' activities and refreshments. Rain date is Oct. 27. 9 a.m.-3 p.m.; free admission. dudleyfarm.com

Oct. 27

Apple Festival

Congregational Church, Salem

A food festival devoted to everything apple — pies, turnovers, pancakes, fritters, ciders, even hot dogs with apple sauerkraut. 9 a.m.-2 p.m. (or until sold out); free admission. **860-859-1211**

New London Harvest Festival

Old Town Mill, New London

Tour the town's historic mill and enjoy live music, kettle corn and cider. Be sure to arrive early for horse-drawn wagon rides. 11 a.m.-3 p.m.; free admission.

See an extended list of fairs and festivals in October at connecticutmag.com.

I backstage |

WITH FRANK RIZZO



Storm's A-Comin'

Charise Castro Smith entered the Yale School of Drama intending to study acting, but when she graduated in 2010 it was apparent she also had a promising career as a playwright.

"I always loved, and was interested in, writing," she says. "Right before I started at Yale, I had written a play and put it on in my first year there at the [Yale] Cabaret. It was then I realized playwriting was something that I wanted to pursue."

Pulitzer Prize-winning playwright **Paula Vogel**, who was head of the playwriting program at the time, became her mentor and within a few years after graduation, she was solely working as a writer.

Now Smith's *El Huracán* is receiving its world premiere as the opening show of the Yale Repertory Theatre season, continuing through Oct. 20 at the University Theatre in New Haven. The play centers on "an unforgivable act," which happens to a family when Hurricane Andrew devastated much of Florida in 1992 — and years after.

"This is a play about forgiveness and it is the play that is closest to — and draws most from — my own life," Smith says. "It's about an immigrant family in Miami — a mother, a daughter and grandmother — who are dealing with the elderly woman's declining health. I was 9 when [Andrew] happened and my family was on vacation in Vancouver, but when we came back a few days later, my grandparents' house was completely destroyed. It was crazy for a kid coming back to see a home and a city that I knew so totally different and chaotic."

The play is set during the storm and 27 years later, which invites the question: Do you need time to forgive?

"In this play they certainly do," she says. "Forgiveness is hard and *real* forgiveness takes more time than we wish."

yalerep.org



AND HIS FAVORITE MUSICAL IS ...

In the musical *The Drowsy Chaperone*, now in previews at the Goodspeed Opera House in East Haddam and continuing through Nov.

25, **John Scherer** plays an unnamed gentleman of a certain age — simply called "Man in Chair" — who lives alone in his modest apartment. Whenever he gets a little blue, he takes out a certain LP and gets lost in the pleasures of his favorite original Broadway cast

album of a fictitious musical from the '20s.

Scherer has been in his share of musicals both at Goodspeed (*By Jeeves*, *A Funny Thing Happened on the Way to the Forum* and *George M!*) and on Broadway (*Sunset Boulevard*, *LoveMusik*). So what was his go-to album when he wanted to escape from it all? Perhaps *Cats*, *Mame* and *Irving Berlin's White Christmas*, all of which he toured?

"I loved listening to *Camelot* and *The Music Man* when I was a boy," says Scherer. He confesses, though — show queens

prepare to gasp — that he preferred the film soundtrack to *Hello, Dolly!* with Barbra Streisand over Carol Channing in the Broadway version.

"I was a real theater nerd as a kid," the Buffalo native says. "I'd get the vocal selections from the music store and from the library and read all the theater books, like annual *Best Plays* or *Theater World*, and just go through the pictures. I didn't know much pop music growing up."

And the attraction?

"There is a sense of safety, of escaping into another world — which is what happens in *The Drowsy Chaperone* where the Man in Chair disappears into the art form."

Scherer says he disappears into his music now with CDs and downloads. "I'm not obsessed with vinyl recordings like my character is."

Though he no longer has a turntable, he's still got the albums.

"It's nice to know that they're still there." goodspeed.org



▶ BEYOND GENDER

"I'm not a very traditional person other than being Caucasian. That's about it," says trans actor **Becca Blackwell**, who was routinely told by agents and producers, "You're a really good actor. I just don't know what to do with you."

So Blackwell created her own work, *They, Themselves and Schmer*, a personal, solo show described as "part classic stand-up comedy special, part teen zine vomit confessional," which will receive its Connecticut premiere at Wesleyan University's World Music Hall in Middletown on Oct. 5 at 7:30 and 10 p.m.

The show began at the urging of a friend, who advised Blackwell "to figure out how to take your space." Says the actor: "Well, that's harder when you're a marginalized person. But I joke that once I started taking testosterone I started taking more space — which is the cool thing about that drug."

Blackwell, who was adopted into a religious Midwestern family, raised to be a girl, later molested, and plagued by the question, "How do I become a man and do I even want that?"

And the significance of the word "Schmer" in the title of her piece about finding an authentic self?

Blackwell was comfortable about the fluidity and ambiguities of gender, but



others had problems grappling with new perspectives, especially when it came to pronouns and names. "It literally came out of the weird blender of sounds with people trying to pronounce *something*: she, her,

him. You could see their mouths going through some duress. And 'schmer' sort of came out of people not knowing what gender I was."

wesleyan.edu/cfa



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HAVE YOU HEARD?

... Tony Award-winning **LaChanze**, now starring on Broadway in *Summer*, based on disco queen Donna Summer's life, grew up in Bridgeport and received her stage inspiration as a youth when she attended the Bowen-Peters School of Dance in New Haven. (**Angela Bowen**, who shaped and inspired hundreds of young artists in New Haven from the late '60s to the early '80s, died this year at 82.)

Ever thought of running a restaurant?

Frank Rizzo will be leading an "in conversation" program on Oct. 26 at Hartford's Mark Twain House & Museum with restaurateurs/chefs **Carole Peck** (Good News Cafe in Woodbury), **Steve Abrams** (Max Restaurant Group) and **Tyler Anderson** (Simsbury's Millwright's, West Hartford's The Cook & the Bear, Hartford's Porrón & Piña). This trio will be sharing some delicious behind-the-scenes tales from the kitchen to the front of the house. marktwainhouse.org

Frank Rizzo has covered the arts-entertainment scene in Connecticut since disco reigned in the '70s, including nearly 34 years writing for the Hartford Courant. Email him at FrRiz@aol.com. Follow him on Twitter @ShowRiz.

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Falling mystic country into October

By Michelle Bodak Acri

We say we never want summer to end, and then along comes the first clear, crisp October day and we can't seem to find a big comfy sweater to cuddle up in fast enough! Indeed, we forgot how cozy, how colorful, how truly charismatic autumn in Mystic Country can be. So see ya, summer: We have pumpkins to carve, blazingly beautiful sites to see and a Halloween costume to figure out. You, dear friends, are cordially invited to join us.

FOLLOW THAT FOLIAGE

The **Essex Steam Train and Riverboat** (800-377-3987, essexsteamtrain.com) uses coal-fired steam locomotives to pull vintage 1920s passenger cars from Essex Station through Deep River and Chester for a round-trip ride that provides front-row seating for nature's glorious autumnal display. Additional October options include combo steam train-and-riverboat excursions aboard the 70-foot, Mississippi-style riverboat *MV Becky Thatcher*, a sunset Brats and Beer Cruise on Oct. 11 with beer tastings provided by Thimble Island Brewing Co. of Branford, oh-so-romantic dinner-train excursions aboard the *Essex Clipper*, and the Haddam Swing Bridge Fall Special, full-day, fall-foliage excursions that combine sightseeing, shopping and dining via stops in the towns of Haddam and East Haddam.

Captain Mark Yuknat and his wife/admiral Mindy have owned and operated the eco-tour vessel they call **RiverQuest** (860-662-0577, ctriverquest.com) since 2002. Daytime and sunset fall-foliage cruises aboard the 64-foot, twin-hulled, catamaran-style vessel depart from Eagle Landing State Park in Haddam from Oct. 3-28 and provide unique vantage points/views of the changing foliage along the lower Connecticut River.

For views from on high, visit the **Mashantucket Pequot Museum & Research Center** (800-411-9671, pequotmuseum.org), the massive, 308,000-square-foot museum complex whose stone-and-glass observation tower takes visitors 185 feet straight up to some seriously impressive views of the region, or, if you're really feeling brave, head over to Foxwoods Resort Casino itself, and

check out the **HighFlyer** (860-312-3597, foxwoodshighflyer.com) zip line, which stretches from the rooftop of 32-story Fox Tower 3,750 feet over the treetops to the museum at speeds reaching over 60 mph.

AN APPLE A DAY ...

B.F. Clyde's Cider Mill in Mystic (860-536-3354, bfclydescidermill.com) is the oldest steam-powered cider mill in the U.S. Fourth-generation owners Annette and Harold Miner (with help from their children and grandchildren) make their sweet cider just like founder Benjamin Franklin Clyde did, with "new" additions like more than a dozen varieties of hard ciders and apple wines, apple pies, candy apples, apple cider doughnuts, jams, jellies, local honey, maple syrup and, oh, yes, apples themselves!

There's no doubt the apple crisp at **Flanders Fish Market & Restaurant** (860-739-8866, flandersfish.com) in East Lyme is a fall favorite. Better yet, the mixture of farm-fresh apples from East Lyme's Scott's Yankee Farmer is topped with a brown sugar and oat crumble and served warm with a scoop of vanilla ice cream — yum! For a different take on apple-of-my-eye sweetness, Flanders, reputed to be Connecticut's largest full-service restaurant and fresh seafood marketplace, offers a crisp apple and walnut salad chock-a-block with mesclun greens, cherry tomatoes, carrots, Gorgonzola, olive oil and a balsamic glaze. Add in your choice of chicken, fish, shrimp, lobster or anchovies.

Every item on the menu at **Sift Bake Shop** (860-245-0541, siftbakeshopmystic.com) in downtown Mystic is made fresh daily within the bakery's in-house exhibition kitchen. Stop by in October and you just might catch celebrated pastry chef/owner Adam Young (winner of Food Network's "Best Baker in America" 2018) concentrating over apple masterworks like caramel apple coffee cake with oatmeal streusel, apple tarte tatin or a caramel apple entremet with delectable layers of caramel mousse, apple pâte de fruit, brown butter



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almond cake, green apple gel and brown butter powder — oh, my!

SHOP TALK

All it takes is a little frost on the pumpkin and our thoughts seem to immediately turn to feathering our nest. **The Bowerbird** (860-434-3562, thebowerbird.com) in Old Lyme is a Mystic Country landmark ideally suited for just such pursuit. The folks here specialize in what they like to call “impulsive necessities™” — some 4,500 square feet of them as a matter of fact. We’re talking gadgets for your kitchen and gizmos for your pet, accessories for home and garden, toys, baby gifts, gourmet foods, skin care, books, jewelry, clothing and much more. In fact, more than 2,000 vendors are represented! Ooh, is that the latest Vera? ...

Mystic Knotwork’s (860-889-3793, mysticknotwork.com) mission to “keep the nautical knotwork tradition alive” goes back decades in the Beaudoin family, beginning with patriarch and former bosun’s mate Alton Beaudoin, who opened a knot shop out of his home in Old Mystic in 1957. The company’s current retail shop and workshop in downtown Mystic continues the tradition with artisanal beauties like sailor knot wreaths (crafted with white cotton or more rustic Manila rope), ocean plait door mats, Celtic knot woven bowls, monkey fist

napkin rings and always-popular coasters available in 16 different colors.

Ivory Ella (860-980-3210, ivoryella.com), the popular, elephant-inspired apparel and gear brand that donates 10 percent of its annual profits to Save the Elephants, is currently headquartered in Westerly, Rhode Island. It was, however, founded right here in Mystic Country in 2015 (in co-founder Matt Fiano’s Waterford basement, truth be told) and after resounding online sales success, has returned to its roots via the June grand opening of its very first Ivory Ella retail storefront smack in the center of downtown Mystic. Expect to find herd-favorite tie-dye hoodies ideal for cozying into this fall, a new crop of long-sleeved T-shirts, new Sherpa fleece and exclusive Mystic-branded Ivory Ella merchandise.

HOT TICKETS

Foxwoods Resort Casino (800-FOXWOODS, foxwoods.com) is pulling out all the stops at the Grand Theater this month with *Freestyle Extravaganza 2018* on Oct. 5, which includes Lisa Lisa, TKA/K7 and George Lamond, indie rockers Modest Mouse on Oct. 6 and *Impractical Jokers Starring The Tenderloins* with the brand-new stage show *The Cranjis McBasketball World Comedy Tour* on Oct. 19-20.

The ever-sprightly Tony Bennett kicks off a jam-packed month at **Mohegan Sun Arena** (888-226-7711, mohegansun.com) on Oct. 4, followed by Christina Aguilera on Oct. 6, Florence + The Machine on Oct. 13, *So You Think You Can Dance Live! 2018* on Oct. 14, comedian Jim Jefferies on Oct. 26 and Marc Anthony on Oct. 27. Mohegan Sun’s seventh annual Sun BrewFest at the Earth Expo and Convention Center on Oct. 6 offers more than 150 beers (including craft brews, microbrews, imports, domestics and ciders) while enjoying rockin’ live entertainment, an epic cornhole tournament and, new for 2018, Sip and Slice Connecticut, at which breweries and pizzerias from around the state team up to create a perfect pairing.

New London’s grand and gilded **Garde Arts Center** (860-444-7373, gardearts.org), meanwhile, spotlights Grammy Award-winning jazz trumpeter and composer Chris Botti in his Garde debut on Oct. 5, an evening of children’s literature featuring the launch of Newbery Medal-winning author Matt de la Peña and Caldecott Honor-winning illustrator Christian Robinson’s highly anticipated new book *Carmela Full of Wishes* on Oct. 9, The Music of Cream 50th Anniversary Tour on Oct. 12, bestselling author Nicholas Sparks’ launch of his newest book *Every Breath* on Oct. 16 and an evening of rock with Los Lobos & Funky Feat on Oct. 21.



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INN LOVE

The **Old Lyme Inn** (860-434-2600, oldlymeinn.com) was constructed circa 1856 by the Champlain family and was the center of a 300-acre working farm. Each of the 13 guest rooms here have been fully restored so that new (flat-screen televisions, gas fireplaces and organic linens) and old (antique furniture original to the inn and local artwork) mix nicely. For “country dining with a twist,” the restaurant serves lunch (think along the lines of salmon burgers or pulled pork sandwiches), dinner (oh, the lobster risotto) and a quite jazzy Sunday brunch (ham, apple and Brie croissant, please). The inn’s way-cool SideDoor Jazz Club is the place to end the night. Our vote for October is the Mark Zaleski Band on Oct. 5 for high-energy jazz with a tinge of modern rock.

The package of the same name at the polished **Spa at Norwich Inn** (860-425-3500, thespaatnorwichinn.com) includes an overnight, two-course dinner (we’re thinking scallops Madison) and breakfast (yes, to brioche French toast) at Kensington’s Restaurant, full use of the downright gorgeous spa facility and its sauna, steam room, whirlpool, indoor pool, relaxation room and fitness center, as well as daily complimentary morning walk, morning meditation/mindfulness sampler, makeup

color match, afternoon tea and scones and an afternoon wine tasting. Ahh ...

As for when it's a room with a blue view you seek, the **Saybrook Point Inn & Spa** (860-395-2000, saybrook.com) in Old Saybrook has you covered. In fact, the inn's "Stay & Play" package, available through October, even lets you mix in a little "green" via the combination of a one-night stay at the inn, nine holes of golf at the nearby Old Lyme Country Club and breakfast for two at Fresh Salt, where dishes like Red Flannel Hash (poached eggs, Hollandaise sauce, fried shallots and red potato-beet-bacon-scallion hash) taste even better when mixed with the views.

HALLOWEEN HAPPENINGS

Nautical Nightmares: Madness on the Mystic River, **Mystic Seaport Museum's** (860-572-0711, mysticseaport.org) spine-chilling theatrical inspired by the works of H.P. Lovecraft, invites guests to join the alienists of Arkham as they investigate a haunted whaling ship and try to get to the bottom of the madness that has descended upon the town. Each performance/walking tour, scheduled for Oct. 12, 13, 19, 20, 26, 27 and 28 between 6 and 10 p.m., lasts about an hour and covers a half-mile of seaport grounds; performances require a special ticket in lieu of general admission and advance pre-registration is required. Not



recommended for children younger than 12.

Even the dinosaurs will be in on the action at **Mystic Aquarium's** (860-572-5955, mysticaquarium.org) *Sea Scare: Dino Treats in the Dark* this Oct. 27-28, when the lights will be turned down low in the aquarium's rip-roaring *Jurassic Giants* exhibit for a special trick-or-treat trek through the dino trail (b.y.o. flashlight). There will also be a costume contest, "frankendancing" at a "Monster Mash Bash," Halloween skits performed by in-the-spirit animal-care teams at the beluga, seal and penguin exhibits — and more. Added bonus: Goblins between the ages of 3 and 17 who come in costume and bring a reusable

trick-or-treat bucket, bag or pillowcase enjoy \$5 general admission! (Limit two youth/child \$5 ticket offers per one full-priced paid adult. Children 2 and under are free.)

Finally, your little ghosts, goblins, princesses, pirates and everything in between are invited to trick or treat at **Olde Mistick Village** (860-536-4941, oldemistickvillage.com) on Oct. 31 between 4 and 6 p.m. The shopkeepers in this highly strollable collection of some 50 unique shops and eateries designed to represent an 18th-century New England village will be ready with the treats — you get to choose which of them look the spookiest. ■



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TESTIMONIALS of SMALL MIRACLES

Adele, Age 75 "For many years, I have suffered from lower back pain and pain radiating down both of my legs to my feet from an accident. Every time I exercised or moved just the wrong way I'd have pain that would last for a long time. I couldn't even roll out of bed without extreme pain. After the third visit all of my pain was gone. It was my own little miracle. I was very impressed by the care but also by the fact that the doctors were knowledgeable and very personable. The staff was friendly and helpful and I would recommend their treatment to everyone with neck or back pain."

Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy**."

Southern Hospitality on the North Fork

Long Island's North Fork lacks Hamptons pretension, but this wine, seafood and shopping haven — and ideal fall escape — has plenty to boast about.

Written and photographed
by Caryn B. Davis



TOP The Sound View hotel offers stunning views of Long Island Sound. (p. 44)

ABOVE The Weathered Barn makes new treasures out of reclaimed material. (p. 45)

IT'S NOT THE HAMPTONS — AND THANK GOODNESS FOR THAT.

While Long Island's South Fork is where those celebrities and uber wealthy like to go to strut their stuff, the North Fork attracts vacationers and seasonal residents who prefer authentic over ostentatious. That's not to say the jet setters aren't present, it's just less apparent. Visitors recognize the real "stars" as the verdant farmlands, the picturesque harbors, the flourishing vineyards, and generations of families who have kept it going. All these attractions are bustling with visitors during the summer, but things slow down a bit in the fall. Thinning crowds don't mean the region shuts down. On the contrary — fall might just be the best time to visit, when you can still enjoy all the activities of summer (minus swimming in the Sound, perhaps), without contending with a sea of tourists.

The North Fork is a 30-mile peninsula that stretches from the village of Orient to Aquebogue with Long Island Sound to the north, and the Peconic Bay to the south. A very pleasant 1½-hour car ferry from New London to Orient Point (or the Bridgeport & Port Jefferson Ferry; see below) gets you there. With hourly departures of the Cross Sound Ferry, this destination is easy to get to without the hassle of boarding a plane or changing time zones or currency.

There is one road out of Orient Point — Route 25, or Main Road, as it's called — and it literally begins and ends at the ferry terminal, depending on your perspective. It is a two-lane thoroughfare that forces you to slow down and take in the bucolic landscape and coastal vistas. You become absorbed by the quiet beauty, and suddenly, the endless to-do list seems insignificant ... and who knows, you just might forget about your cellphone, too.



The Cross Sound Ferry

HOW TO GET THERE

Since the 1930s there's been talk of linking either Connecticut or Westchester County to Long Island with a bridge or tunnel. (New York's governor, Andrew Cuomo, abandoned the latest proposal this summer.) Until that day comes, your best bet to get to the North Fork is a roundabout car ride or ferry. But, for our money, the chance to avoid New York traffic, plus enjoy a boat ride (along with your car), gives the edge to the ferry. You have two options — the Bridgeport & Port Jefferson Ferry or the Cross Sound Ferry out of New London to Orient Point. Pick whichever is closer. Both ferry rides depart roughly every hour, take a little over an hour, and offer food and beverage options. (*Note: prices reflect one-way travel and reservations*)

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860-443-5281 or 631-323-2525, longislandferry.com

Fares: \$55 for auto and driver; \$15.75 per adult passenger; \$6 per child

PLAY

RIGHT Fresh produce is available from local farms such as the Harbes Family Farm, which hosts its annual Pumpkin Festival in late September.

BELOW Glory, a 1990 Elco that leads harbor tours, is the first solar, electric-charged power boat certified by the Coast Guard.



COME FALL, IT'S STILL WARM ENOUGH TO GET OUT ON the water and there are plenty of boating options. In Greenport, **Easterly Sailing** (631-495-0216, easterlysailing.com) offers lessons and charters. For the less intrepid, **Glory** (631-477-2515, greenportlaunch.com), a solar-powered reproduction of a 30-foot fantail launch, gives tours of the Peconic Bay. In Orient Point at the Cross Sound Ferry dock, the **Sea Jet** (631-323-2525, longislandferry.com) takes passengers on a two-hour lighthouse cruise.

The farms are in full swing with apple and pumpkin picking and lots of options for kids. The Harbes family, who have been farming for 13 generations, hosts its annual **Pumpkin Festival** on Sept. 29-30 at their Mattituck farm (631-298-0800, harbesfamilyfarm.com). It includes potato sack races, hayrides, pig races, and wine tastings in a 100-year-old renovated potato barn.

Gabrielsen's Country Farm Fall Festival (631-722-3259, gabrielsencountryfarm.com) in Jamesport starts the last weekend in September and ends before Halloween. Every weekend there are hayrides, train rides, pedal tractors, a corn maze, farm animals, bouncy houses, games, giant pumpkins, live music, roasted corn and freshly squeezed lemonade.

On Sept. 30, Sparkling Pointe has a **Local Oyster Showcase** in which oysters are paired with their wines. Long Island Sound is home to 15 types of oysters, so there should be plenty of variety.



EAT

BELOW LEFT Hellenic Restaurant brings a little bit of Greece to Long Island. The all-beef gyro is made with marinated tomatoes, fried onions and homemade yogurt sauce.

BELOW RIGHT Southold Fish Market is known for its seafood “stuffies”: clam shells filled with lobster, clams, scallops, shrimp and bread crumbs.

BOTTOM Famous for its small-batch, freshly prepared sandwiches, empanadas and pastries, Goodfood is a casual cafe that more than lives up to its name.



THE NORTH SHORE IS A FOOD

lover's paradise with restaurants offering foodie tours and delectable dishes prepared by celebrity chefs.

“Years ago there were only a few good restaurants. Now they are everywhere, but everyone has their own little niche,” says Charlie Manwaring, owner of Southold Fish Market.

Many source their ingredients from local fishermen, foragers and farmers who grow more than 100 varieties of produce. (Grapes aren't the only foodstuffs that grow well here.) There are eateries to suit any budget, style or taste bud, and don't forget the roadside farm stands with homemade pies, honey, pickled vegetables, jams, apple butter, freshly baked breads, handmade pasta, eggs, flowers, beef and poultry, including duck.

In East Marion, John Giannaris started **Hellenic Restaurant** (631-477-0138, thehellenic.com) in 1976 as a snack shack with four tables and six stools. The Hellenic has evolved into a 250-seat, indoor-outdoor restaurant open for breakfast, lunch and dinner that still serves quality Greek food. John's son George is the chef and now runs the place. They make everything from scratch including yogurt sauce for all-beef gyros, salad dressing, and gelato that rivals the frozen treat found in its native Italy. The Hellenic is frequented by artists, actors

and musicians including The Who, and writers who like to talk shop with George, the author of *Ferry Tales* and *Ferry Tales II: When Hellenic Freezes Over*, autobiographical collections of stories about the son of immigrants who bears witness to how wineries and ferry traffic has changed the region, his restaurant and his life.

Goodfood (631-298-7599, gperiod.com) is what you get at the casual cafe and specialty food market in Mattituck known for house-made empanadas, tacos and pastries, and freshly prepared soups, salads and sandwiches. The owner, Uruguay native Luchi Masliah, makes everything in small batches. Vegan, vegetarian and gluten-free options are available for eating in or taking out.

People come from all over the island and the city to eat at the **Southold Fish Market** (631-765-3200, facebook.com/southoldfishmarket), or pick up fresh fish and shellfish to cook at home. The variety is staggering — everything from branzino to bluefish, swordfish to skate, and at least 15 varieties of oysters. It's a seafood lover's heaven. Charlie Manwaring was a third-generation fisherman before starting this bustling business 18 years ago that he runs with help from his three siblings. The specials change but some mainstays include raw oysters and clams on the half shell, mahi tacos, succulent lobster rolls, fish Reuben wraps minus the corned beef and sauerkraut, and seafood “stuffies” in clam shells packed with scallops, shrimp, clams, lobster and bread crumbs. You can get it to go and have a drink at the bar while waiting, eat inside or at a picnic table.

FOR CENTURIES, COMMUNITIES ON the North Fork have relied on the land for their livelihood. While these agricultural roots still exist, and saved this region from overdevelopment, many have traded potatoes for grapes as their crop of choice.

Alex and Louisa Hargrave planted the first vineyard in a defunct potato field in 1973. They discovered the sandy, well-draining soil and moderate climate were ideal for growing grapes. Others followed suit, and the region now has 38 wineries and tasting rooms. Each is surprisingly different in flavor and visitor experience. They range from rustic to contemporary, elegant to garish. (For those who prefer craft beer to wine, **Jamesport Farm Brewery** [844-532-2337, jfbrewery.com] in Riverhead offers tastings, tours and a lot of fun events.)

Kontokosta Winery (631-477-6977, kontokostawinery.com) in Greenport has a spacious, modern tasting room with copper-covered tables, black steel beams, and floor-to-ceiling windows with views of the vineyard on one side and the Sound on the other. It's the only oceanfront winery on the North Fork, set on top of a bluff, which enables it to generate its own energy using a wind-powered turbine. Visitors are welcome to stroll the 62-acre grounds with glass in hand. They produce about 48,000 bottles annually of red and white varietals. Your ferry receipt will get you a two-for-one tasting flight and 10 percent off a case or bottle.

Suhru Wines (631-603-8127, suhruwines.com), owned and operated by the Hearn family, is the new kid on the block. The small, intimate tasting house

in Cutchogue recently opened, but that doesn't mean they are novices in the art of wine production. Russell Hearn began his career in his native Australia before coming to the North Fork, where he has been making wine for more than 30 years for Pellegrini Vineyards, Lieb Cellars, Bridge Lane, T'Jara (his own brand) and now Suhru. At Suhru, they produce dry, crisp whites and medium-bodied, soft-tannin reds. Their goal is approachable and food-friendly wines that showcase the true expression of the fruit, resulting in wines that are bright, clean and fruit forward.

Sparkling Pointe (631-765-0200, sparklingpointe.com) in Southold is as fresh as its name sounds. A large, airy tasting room boasts crystal chandeliers, high ceilings and colorful paintings by a Brazilian street artist. Wine can also be enjoyed on a terrace overlooking the pinot noir, pinot meunier and chardonnay grapes. Specializing in sparkling wines, winemaker Gilles Martin hails from France's Champagne region and uses the traditional *méthode Champenoise* for winemaking. They offer tastings, sometimes with food pairings from local restaurants, behind-the-scenes tours, and live Brazilian music depending on the season.

DRINK

BELOW The view from the terrace at Sparkling Pointe, one of dozens of wineries on the North Fork.

BOTTOM The tasting room at Kontokosta Winery, the only oceanfront winery on the Fork.



SLEEP

IT'S EASY TO FIND ACCOMMODATIONS to suit anyone's fancy, from quaint B&Bs and comfortable inns to five-star resorts and funky beach motels. What you won't find are hotel chains. What you will find are establishments that are LGBTQ friendly, pet friendly and just plain friendly.

Aqua (631-722-3212, aquahotelbeachclub.com) is a new, 18-room beachfront boutique hotel in Aquebogue. Situated on the Peconic Bay and a small canal, the hotel has a tropical theme that makes you feel like you're on a Caribbean island instead of one that's roughly 80 miles from New York City. Its rooms converge into a private garden filled with tall palm plants swaying in the breeze, wicker lounge chairs and daybeds, bright, white picnic tables with striped umbrellas, hammocks, and a cute wooden shack with adult beverages and snacks. They offer two beachfront suites, a rooftop suite and an assortment of deluxe queen- and king-size rooms, each equipped with a full wet bar and mini bar. An oasis designed to make you not want to leave, Aqua also offers kayaks, bicycles and paddleboards for outdoor excursions. The hotel is run by the same folks who operate **American Beech** (631-477-6571, americanbeech.com/home) in Greenport, an 11-room boutique hotel that was once a 19th-century horse stable. They have an

onsite restaurant, outdoor fireplace, tree bar and lounge.

Once a kitschy 1950s motel, **Sound View** (631-477 1910, soundviewgreenport.com) in Greenport has been transformed into a chic, yet unpretentious, 55-room waterfront property that includes apartments and suites. From the front it looks like every other unremarkable roadside motel from this era. But from the back, the expansive and unobstructed views of the ocean and the sunset are breathtaking. The interiors are tastefully, yet simply, decorated in a nautical theme paying homage to the area's seafaring heritage. Each room has a boardwalk-style or private deck with beach access. Relaxation is the goal here. A very substantial and complimentary continental breakfast is served daily in an open-air common space overlooking the Sound. There is a pool with a bar and concession stand called Jack's Shack, named for Sound View's original owner, Jack Levin, who established the business in 1935. Other amenities include a fitness center with yoga and meditation classes; an open-to-the-public piano bar with live music curated by Manhattan's renowned Joe's Pub; and The Halyard bar and restaurant serving fresh produce, seafood and wine procured from purveyors on the North Fork and

Atlantic Seaboard. Of course, there is seaside dining on the deck with views of Connecticut, lest you be homesick.

The Duncan Inn (631-722-4024, duncaninn.com) in Jamesport is a cozy, clean and comfortable boutique motel run by a delightful Scotsman named Duncan Kennedy. Each room has coffee- and tea-making capabilities, a microwave and fridge, an iron and board if you must, and free Wi-Fi. An upgrade to a premium room includes more bath and body products, cushy robes and slippers. The room price includes a continental breakfast with fresh bagels, muffins, cereal, fruit, toast, oatmeal, yogurt and beverages. Outside each room are your own table and chairs, and there is a communal backyard nestled by tall bushes and bamboo with grills, fire pits, couches and badminton. Guests may borrow a canvas bag filled with beach towels, or purchase snacks, drinks and forgotten toiletries at the onsite commissary. Within walking distance are wineries, farm stands and restaurants, and guests of the inn receive a 20 percent discount at Jediah Hawkins Restaurant and Speakeasy, and a \$40 credit at participating wineries when booking a 2-3-weeknight stay.

GREENPORT HAS THE LARGEST concentration of boutiques, clothing stores, art galleries and gift shops in one location, although there are plenty of options along the Fork. Gratefully, there are only a few chain stores, which has enabled local businesses to survive and thrive.

The **Metal Monk** (631-477-2722, metalmonkjewels.com) has an expressive jewelry line created by owner Donya Lynn O'Brien, whose "Frida" collection is inspired by Mexican artist Frida Kahlo. Other items include "affirmation" bracelets, pewter keychains with poignant sayings, cowhide handbags, pottery and metal sculptures. **The Weathered Barn** (631-477-6811, theweatheredbarngreenport.com) is a lifestyle boutique with half of their wares made on-site. Their aesthetic leans toward the use of reclaimed wood, metal, natural textiles and botanicals that are handcrafted into a dazzling array of home accents, bath and body products, artwork, jewelry and gifts. Mural artist Carla Oberlander owns **Olive Studio** (914-226-9364, olivemurals.com) where she displays her painted designs on lamps, shades, furniture, tables, pottery, canvas, boxes, fabrics and even shoes!

In Aquebogue, the **North Fork Chocolate Company** (631-779-2963, northforkchocolate.com) makes handcrafted chocolate using local ingredients and their own blend of Belgian chocolate. They also have house-made cakes and pies, and ice cream with fresh milk from nearby Goodale Farms. Recently, the shop added an on-site gallery featuring local artists and artisans.

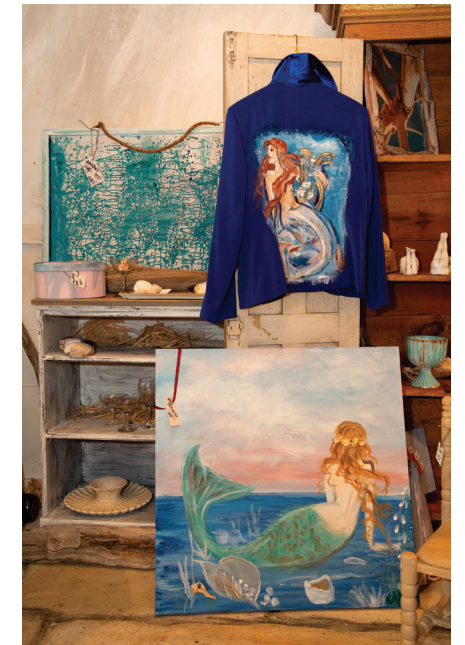
SHOP

BELOW In addition to canvases, Olive Studio sells hand-painted furniture, clothing and almost any object you can think of.

BOTTOM At the Metal Monk you can find hand-crafted jewelry and sculptures, as well as handbags, pottery and other accessories.

BELOW The Duncan Inn offers all the amenities of home and convenient proximity to restaurants and wineries.

BOTTOM LEFT AND RIGHT A visit to Aqua, a boutique hotel on the Peconic Bay, will have you convinced you're on a tropical island (albeit with slightly more moderate weather).



From *Educating the Whole Child* to *Educating the Whole Test Taker*: What Went Wrong in American Education

By Douglas J. Lyons, Ed.D.

Note: The author has been the executive director of the Connecticut Association of Independent Schools since 2004. He will retire in June 2019 after 47 years serving schools and teaching students at every level.

In 1955 my parents moved our family from Brooklyn to Levittown, New York, participating in an unprecedented social movement: the mass suburbanization of America. They were among the first generation of Americans to raise their children without the routine presence and participation of grandparents.

Filling the void were two sources of support: a parenting manual that became the best-selling non-biblical book in U.S. history and remained so for 52 years (*Baby and Child Care* by Dr. Benjamin Spock) and a new philosophy in K-12 education described in the catchphrase “Educating the Whole Child.”

“Educating the Whole Child” required teachers to view their role not merely as providers of academic content but rather as partners with parents in the full development of their children’s potential. The period between 1950 and 1970 generated a surge in membership in the National PTA and its affiliates.

Baby boom students received instruction in all of the traditional core subjects as well as in fine, performing and practical arts. (Junior high school students, currently referred to as middle school students, were all assigned to introductory vocational courses: shop, home economics, typing, sewing, mechanical drawing). Many of us learned how to balance a checkbook at age 13 — personal banking was a unit in home ec.

In December 1960, shortly before his inauguration, John F. Kennedy published “The Soft American,” in *Sports Illustrated*. The incoming president outlined ambitious national goals for youth fitness. Public and private school educators took notice. Physical education courses, including minimum numbers of minutes per week became mandated by state laws. Recess — outdoors, once or twice a day — became a protected element in the school schedule. Free play was understood to be a vital, critical component in healthy child development.

Believing that citizenship and spirituality were important components of the whole child, public and private schools granted weekly “release time” for students to attend religious instruction. Girl Scout and Boy Scout troops were common features in schools, often meeting in classrooms during the school day. Scouting promoted personal responsibility, care for the environment (animals especially) and volunteering. 4-H clubs, and student service clubs associated with national adult organizations (Rotary, Kiwanis, Knights of Columbus), were also viewed as integral to the experience of becoming a responsible American citizen.



College-prep courses were rigorous and there was healthy competition for academic awards and rank-in-class designations. Yet few of us who were educated in this era remember feeling anxiety over college admission. Of course, we had preferences in our college choices, but we trusted that a suitable school would accept us and that, upon graduation, the world of work would offer opportunities to those of us who sought them. The future seemed promising. We felt empowered.

Looking back, it is clear to me that my baby boom, “whole child” education inspired a heightened social consciousness in my generation, providing much of the passion and energy that sustained the civil rights movement of the 1960s.

Fast forward to 1992. After 20 years serving as a teacher, coach, adviser and school principal, I became a public school superintendent in an affluent Manhattan suburb. Working with an enlightened local board of education and a world-class faculty, I found myself leading a school system that was evaluated by the state and the federal government using essentially one metric: scores on standardized tests. This was a striking departure from the past. In one generation, America shifted from educating the whole child to educating the whole test taker. At a time in history when Google-searchable content is available in seconds to anyone with a device, these tests continue to measure recall of discrete content.

Definitions of school quality that rely on student success in machine-scored, test-measurable skills inevitably diminish all other priorities, including a belief in the power and purpose of the arts, physical education and the soft skills that combine to build a child’s self-confidence and sense of civic responsibility.

I became head of an independent school in 1992. My own “whole child” education and my experience coming of age during what I remember as a pivotal period in American history led me to an environment that was familiar and comfortable despite the fact that I never personally attended an independent school.

The culture of a good independent school is the special creation of its founders, leaders, faculty and parents. These are places where dreams are born for both students and for those who devote their professional lives to the children and adolescents in their care.

Independent schools are also places that have no guaranteed future. Their future rests on market-driven accountability; real world “customer satisfaction.”

In January 2009, a few months after the precipitous decline in the U.S. stock market, a for-profit company surveyed 900 independent school parents. The interviewers asked two questions: First “Given the current financial uncertainty, will you be re-enrolling your children in their independent school next year?” (88 percent in Connecticut answered *yes*, the 12 percent answering *no* included families who were relocating).

The second question (asked of parents who responded “yes”) was “Why?”

Here, in ascending order are the four most commonly reported reasons:

- The skill of the faculty/the high rigor of the program
- The role of the school community as a positive, counter-cultural influence in my child’s life
- The cherished relationships children have with their teachers
- Safety — parents reported that their children feel safe at school in every way that a child can feel safe — physically, socially, emotionally, psychologically

Aristotle wrote, “When we educate, we aim at the good life, and since all people will disagree in their notions of the good life, they will disagree in their notions of education.” That assertion is as true today as it was 2,000 years ago. Obviously, men and women of goodwill are going to disagree about education. The independent school community in Connecticut offers a wide variety of schools and differing missions, pedagogical practices and philosophies.

However, there is universal agreement among independent schools that education is, and has always been, about the acquisition of character.

There is no such thing as a morally neutral school. Independent schools remain *compulsively* devoted to the education of the whole child. It is the theory that educated the grandparents of today’s students; a theory that is both vintage and future-directed.

As a parent of alums at three separate Connecticut independent schools, I see in my own children’s words and ways a confidence and an optimism that exceeds mere academic preparation. They spent their schooldays with professionals who knew them, cared enough to expect their very best in all endeavors, helped them to develop moral habits and were quick to recognize and celebrate their successes.

My wife and I are forever grateful.

P.S. The book that ended Spock’s 52-year record? *Harry Potter and the Sorcerer’s Stone!*

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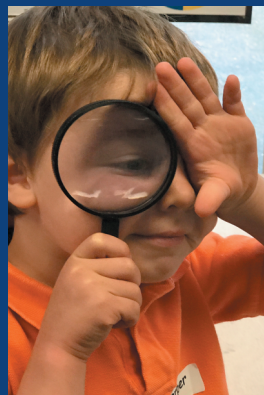
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MONGERS MARKET
AIMS TO SALVAGE
PEOPLE'S LOVE FOR
'ALL THINGS OLD'

AFTER MARKET



BY MICHELLE BODAK ACRI



PHOTOS BY ALYSON BOWMAN



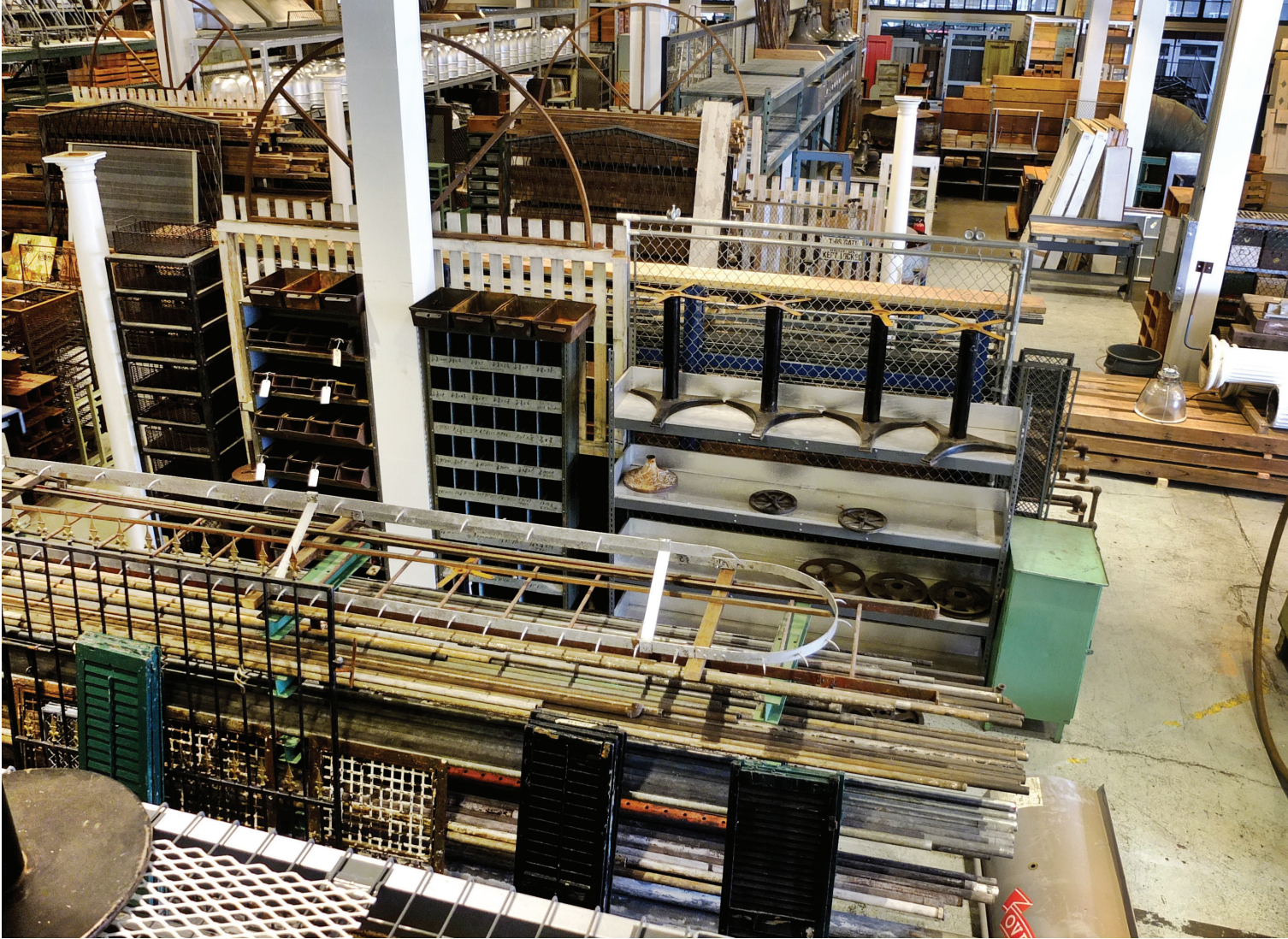
When Hungarian immigrant Max Englander founded the Englander Spring Bed Co. in New York City in 1909, it's unlikely he ever dreamed that more than a century later a spring bed of his making would be thought of as a work of art. That, however, is exactly what John Hiden, owner of Mongers Market — a new, 75,000-square-foot wonderland of industrial, architectural, vintage, salvaged and reclaimed objects set in a former Bridgeport factory — considers it. “Look at the rust! The patina!” Hiden says of the Englander artifact he has hanging on display. Even its original label, promising a 25-year warranty (bonus!), remains intact. “I can see it as wall art over a sofa,” says Hiden — and, suddenly, it's easy to imagine.

Hiden, who discovered a passion for “all things old” at the age of 12 while digging for weathered bottles on the shores of Long Island Sound, hasn't always sold objects with more rust than gleam. In fact, for 21 years, he operated Hiden Galleries in Stamford, a celebrated multi-dealer shop that specialized in fine antiques. He purchased the former Pratt, Read and Co. factory in Bridgeport in 2012 with the intention of relocating, and began to collect pieces of industrial salvage as “props” for a similar business he envisioned for the cavernous factory space in serious need of an overhaul. As renovations moved forward, however, the market began to shift.

“Sensibilities changed; tastes changed,” says Hiden, who closed his Stamford showplace in May 2017. Millennials seem to have no interest in what he calls “brown” furniture (Empire or Victorian behemoths like those grandma made sure to dust once a week) — or even in antiquing itself.

“They don't take the time,” Hiden laments. “They find stuff online. The search, the hunt, the quest isn't considered romantic anymore,” which is exactly what Hiden, and the team of mongers he continues to add to the market, hope to change.

“The real joy in this business is in the finding,” says Hiden — and he is always looking. The fact that some of his favorite hunting grounds are former



Clockwise from top: A small taste of the 75,000 square feet of space and the hundreds of thousands of items; a vintage typewriter found by a local picker; massive pulleys for belt-driven machinery from Hawie Manufacturing Co. in Bridgeport; a door from a now-defunct Episcopal church in Waterbury stands amid steamer trunks from all over New England; spring beds from Englander Spring Bed Co. in New York City.

Opening page, clockwise from top: Mongers Market owner John Hiden in front of fire doors he salvaged from the Farrel Corp. in Ansonia; entrance doors from the now-closed New England Architectural Salvage in New Bedford, Massachusetts; flywheels and gears from Hawie Manufacturing; a chain hoist from Moore Tool Co. in Bridgeport.

Finding the right found objects for your home

John Hiden guesstimates that he has hundreds of thousands (perhaps even millions) of industrial, architectural, salvaged and reclaimed objects for sale at his massive Mongers Market. Thrilling to consider? Yes. A bit overwhelming? That, too. No worries: these tips from industry experts will get you headed in the right direction.

Tell me a story

“Always ask about the story behind a piece you're considering,” says Steve Garceau, founder of Reworx in Watertown, which designs and makes custom furniture and handmade pieces from reclaimed barnwood, rescued and salvaged materials. “The emotion lies in the story.” For a nation at a “very nostalgic point in its history,” adds interior architect Kate Hauser of Kate Hauser + Co in Weston, “reclaimed objects provide a powerful connection to the past.”

That being said ...

“What [a found object] once was is secondary,” says Frank Conroy of 21 Tables in Hamden. “Look at what it can be.” Conroy, who pairs local woods with industrial elements to create his one-of-a-kind tables, has repurposed everything from engine lathes to compressor tanks to serve as table bases. “Look beyond the original purpose,” Hauser agrees. “What was once an exterior shutter can go on a track to become a window treatment for your interior ... a former barn door could serve as a room divider or just as easily a piece of art.”



Baby steps

“Start simple,” suggests Joe De Risi of Urban Miners, specialists in building-material salvage and deconstruction, and a prominent monger at Hiden's market. Find a piece of reclaimed wood that catches your eye and put brackets on it to create a shelf. (Floating shelves and live edge are trending.) Take a factory beam and have it cut to length to become a mantle.

Balance your act

“The best interiors have a balance,” Hauser says. “A blend of masculine and feminine, yin and yang.” With the colors that are trending quite feminine (“taupe mauves,” pale green, violet ...) and the focus on modern, curvaceous forms, “reclaimed pieces tend to lend a more masculine edge.”

Take lots of pictures

“Shopping with location in mind is important,” Hauser says. Bring photos of the specific spot you're decorating and “be sure to consider the volume of the rest of the room,” Garceau adds, as well as its size and shape, how much natural light shines in, and elements already in place that might compete.

Less is more

“Architectural and industrial pieces have a purity of form that's pleasing to the eye,” Hauser says. “Against a blank, contemporary background they can appear almost sculptural — but they do need some air. Vintage on top of vintage can get a little lost.” Time to banish that clutter.

Respect your elders

“It's a challenge to work with a found object,” Garceau says. You want to be respectful of the original craftsman, but you do need it to function in your world. “Just don't over-manipulate.” That rust? Those chips? They're part of the story.

Be brave

“The new [and perhaps next] generation of antiques are things craftspeople have made out of salvaged and reclaimed pieces,” De Risi says. Be the trendsetter, but ease up on trying to control the outcome. “With reclaimed you have to have some flexibility with your expectations,” Garceau advises. “Enjoy the journey and celebrate the result even if it surprises you.” And no worries if you think you'll need a little help along the way: Hiden is planning to add still more mongers to his market (the goal being a dream team of between 40 and 50), including those who will help take the raw and wonderful materials of your choosing and turn them into the one-of-a-kind finished products you envision.



mills and factories is reflected in the staggering amount of industrial salvage waiting at the market to explore: factory machine legs in all heights, weights and colors, sawhorses, scaffolding hooks, coal scuttles, shop stools, wooden conveyor belts and who knows how many miles of reclaimed lumber. The list goes on and on, but, amazingly enough, if you ask Hiden the story behind each, he is likely to know.

"I pretty much know where everything here came from," he says. Over there, employee lockers from Ansonia Copper & Brass and copper vats from a perfume factory in West Haven; around the bend, ventilators from a tobacco barn in Windsor, wooden lanes from the late Sky Top Lanes bowling alley in Torrington and molds once used to cast steel and iron parts at U.S. Baird in Stratford (where Two Roads Brewing Co. now stands); in a far corner, dozens upon dozens of steamer trunks stacked floor to ceiling (oh, the stories they have to tell); on a mezzanine, rows upon rows of vintage doors waiting for a new purpose in life (perhaps as a headboard or as the top of funky new dining table). So much to see!

Kate Hauser, an interior architect in Weston who was one of the first tradespeople to bring clients to Mongers Market, certainly likes what Hiden has done with the place. "The way John has styled the market is a complete labor of love," Hauser says. "It's an art installation, really, if not a bit of a museum — and an ideal spot to spend a few hours dreaming."

Does Hiden truly believe he can draw



Clockwise from top: A former Bridgeport factory is now home to countless industrial treasures; wooden employee lockers from Ansonia Copper & Brass; moon designs from Ansonia Copper & Brass; Holophane glass lights from Farrel Corp. in Ansonia; shovels from various factories.

people away from their screens to embrace the space he has reimagined? "What we've done is so unusual, so eclectic, that I really believe we can," says Hiden, who also hopes that the current "green movement" to recycle/upcycle in order to maybe, just maybe, save this planet of ours will help. "The truth is: I don't know if it's going to work," Hiden admits. "The jury is still out, but I'm all in. Every square inch of this building has been touched by my hands."

Mongers Market, 1155 Railroad Ave., Bridgeport, is open Sundays 10 a.m. to 4 p.m. and Monday through Wednesday by appointment; 203-583-5899, facebook.com/mongersmarket



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ON A FALL DAY IN
1936, JUST MONTHS
BEFORE THE AIRSHIP'S
FIERY END, CONNECTICUT
RESIDENTS STOOD SLACK-JAWED
AS THE PRIDE OF NAZI GERMANY
SOARED OVERHEAD. DUBBED THE
'MILLIONAIRES' FLIGHT' FOR THE
LUMINARIES ABOARD, THE SPECTACLE
APPEARED TO CONFIRM THE ASCENDANCY
OF AIRSHIP TRAVEL.

The *Hindenburg* flies over the Travelers Tower in Hartford on Oct. 9, 1936, seven months before the airship's crash in New Jersey. Although the zeppelin is nearly 1,000 feet above the top of the tower in this photo, the airship's immense size makes it appear as if it is much closer.

LOOK!
UP IN THE SKY!

It's the *Hindenburg*!

by Walt Sivigny

PICTURE THIS: A GROUP OF SOME OF THE wealthiest American industrialists and financiers gathers to embark on an all-day aerial foliage tour of Connecticut and Massachusetts aboard a huge aircraft emblazoned with the swastika-bedecked flags of Nazi Germany. This is what happened on an autumn morning more than 80 years ago.

On Oct. 9, 1936, her last day in the U.S. before making the final return crossing of the season to Frankfurt, the great German dirigible *Hindenburg* was ready to take off on a New England foliage excursion.

The trip was co-sponsored by the Esso Marketers sales organization and the Deutsche Zeppelin-Reederei (DZR), the German airship company that ran the transatlantic service. It was billed as an exhibition flight, a gesture of farewell and appreciation to the American public, American commercial interests and the government personnel who had helped inaugurate the *Hindenburg's* passenger service to the U.S.

At the time, dirigibles had been making occasional flights over Connecticut for more than a decade. The first was the U.S. Navy's *Shenandoah* in 1923. But it was Germany's airships that most captured the attention of state residents. Before the *Hindenburg* arrived over U.S. soil, the *Graf Zeppelin* craned necks here. Offering the world's first commercial passenger transatlantic flight service, the 776-foot *Graf Zeppelin* flew over Connecticut five times between 1928 and 1933.

On that foggy fall morning in 1936, the *Hindenburg* lifted off from its U.S. docking port, the New Jersey naval station at Lakehurst, at 6:57 to the shouts of "Schiff hoch!" ("Up ship!"). Dr. Hugo Eckener, head of the DZR and the former commander of the *Graf Zeppelin*, was in the control car along with Cpt. Ernst Lehmann. On board were more than 70 American dignitaries. The passenger list read like a who's who for 1936, which led the press to refer to it as the "Millionaires' Flight." Those on board included: Nelson Rockefeller, a 28-year-old New York financier, scion of the Rockefeller oil fortune, and future New York governor and U.S. vice president; Winthrop Aldrich, chairman of the board of Chase National Bank; Paul Litchfield, president of the Goodyear Tire & Rubber Co.; Byron Foy, an auto executive who would go on to head the Chrysler Corp.; Juan Trippe, founder of Pan American World Airways; Eddie Rickenbacker, World War I flying ace and director of Eastern Airlines; three admirals, a general, assorted government officials and a cadre of newspaper and magazine correspondents. John B. Kennedy, a reporter for NBC, was on board to provide in-flight radio broadcasts on the NBC Blue and Red networks.

The only woman among these elite passengers was Mary Goodrich Jenson, a 27-year-old Wethersfield native who was the first woman to obtain a pilot's license in Connecticut. She was the aviation editor for the *Hartford Courant* and the first woman to fly solo to Cuba in 1933.

This prestigious passenger list had been carefully planned by Eckener. He sought to convince those aboard of the viability and safety of airship travel, with the ultimate goal of generating American interest in international commercial airship passenger service.

Preceded by a small plane towing a banner reading "Hindenburg Coming," the great airship proceeded north and circled New York City, providing a bird's-eye view of the two recently completed skyscrapers, the Empire State Building and the Chrysler Building. She followed the Hudson River to Peekskill and then headed east to Connecticut. At 9:45 a.m. she was over Danbury, adding to the excitement of the 67th annual Danbury Fair. F. Hayward Merritt and Brandes Meeker of Danbury flew small planes out to meet the *Hindenburg* west of Brewster, New York. They accompanied the ship over Danbury as far as Brookfield, keeping a specified one mile away. In the neighboring small

Above the gaily
colored trees, [the
Hindenburg's] silver
bulk moved steadily,
the nose occasionally
dipping up or down as
her pilot adjusted his
altitude. There was
hardly a large building
in Hartford that did
not have its quota of
roof-watchers.

town of Bethel, Harry Kibbard became somewhat of a celebrity by being the first to spot the zeppelin.

The Danbury *News-Times* reported that within minutes of the sighting, people were running from homes and stores to view the spectacle. Telephones rang all over town spreading the news. Instead of cheering, most people stood silently, apparently awed by the size and majestic beauty of the ship. Just over 800 feet long and 135 feet high, she was the size of the U.S. Capitol building and nearly as long as the *Titanic*. Yet amazingly she floated in the air, with more than 7 million cubic feet of lighter-than-air hydrogen providing the buoyancy. Powered by four Daimler-Benz diesel engines, each generating 1,100 horsepower, she was the largest aircraft to ever fly. Many people noted the swastikas on the tailfin as the most conspicuous marking.

Lehmann and Eckener had received numerous telegrams at Lakehurst the previous evening. They conveyed welcome greetings from mayors and civic organizations eagerly anticipating the next day's fly-over. Utilizing the technology of the time, German officials planned to respond during the flight by sending messages by radio to an RCA facility in Chatham, Massachusetts, that would then be forwarded by Western Union telegram. One such radiogram received by Danbury's mayor, Adam Roth, read:

Many thanks for your kind greeting recently extended us. Pleasure to visit hat center of the world and regard from aloft enterprise your community as represented Danbury Fair. Colonial Esso Marketers and other guest [sic] join our felicitations.
(signed) Eckener, Lehmann.

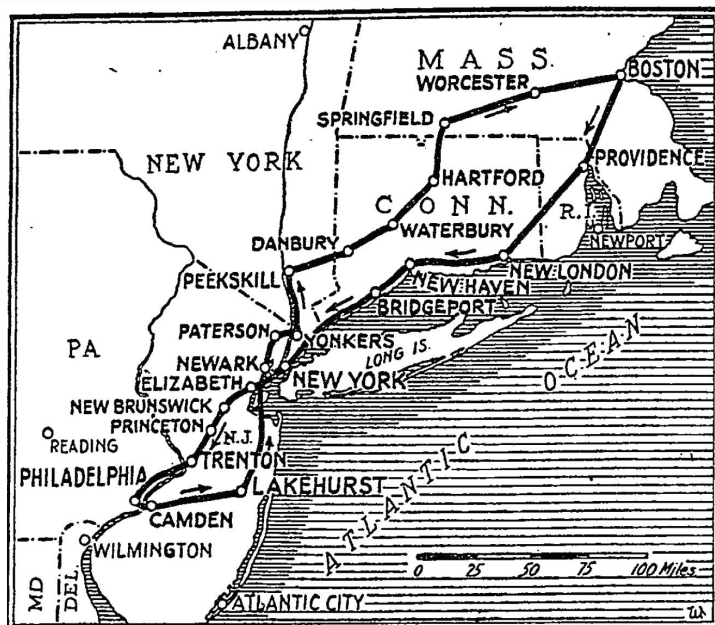
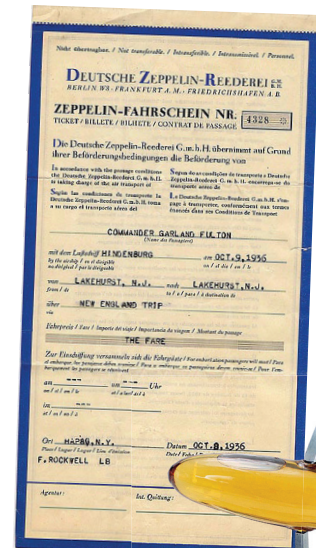
A similar message was sent to G. Mortimer Rundle, president of the Danbury Agricultural Society and one of the city's earliest mayors. It was read over the public address system to the crowd at the fair's racetrack.

Twenty-six minutes after leaving Danbury, the airship circled Waterbury, flew on to New Britain and at 10:34 a.m. was over Hartford. Public schools were let out for the occasion while thousands on the ground cheered and factory whistles blew. The *Courant* described the scene this way:

Above the gaily colored trees, her silver bulk moved steadily, the nose occasionally dipping up or down as her pilot adjusted his altitude. Traffic was stopped on every highway leading into the city as drivers stood beside their cars and looked upward. There was hardly a large building in Hartford that did not have its quota of roof-watchers. Football practice at the Trinity College Athletic Field and tennis games on the courts of Goodwin Park all came temporarily to a halt as the dirigible went over.

Hartford Mayor Thomas Spellacy received a radiogram from the ship that read, in part, "Your insurance capital of world impressive to Hindenburg officers and crew."

After its leisurely swing over Hartford, the ship turned north and proceeded into Massachusetts, passing over Springfield and Worcester. At noon, the guests sat down to a luxurious meal which included Indian swallow nest soup, cold Rhine salmon with a spice sauce, tenderloin steak with a goose liver sauce, château potatoes, beans a la princesse in butter, Carmen salad and iced





The *Hindenburg* passes over Cross Street in Danbury during one of its 21 crossings of Connecticut.
FROM THE COLLECTION OF ARNOLD SCHULZE

California melon. The wine list featured a 1934 Piesporter Goldtröpschen and a 1928 Feist Brut. Pastries and liqueurs were served for dessert, accompanied by Turkish coffee.

The meal reflected the luxury of traveling on the *Hindenburg*. She sailed along more quietly and smoothly than contemporary ocean liners. With a top cruising speed of 80 mph, she could cross the Atlantic in two days, more than twice as fast as the speediest cruise ships. Her 70 passengers had hot and cold running water in their cabins, were served gourmet meals in a spacious dining room, relaxed in a reading and writing lounge and could even enjoy a cigar in the special smoking room. Promenade decks on each side of the ship had large observation windows providing breathtaking, panoramic views, and a specially designed, lightweight aluminum baby grand piano offered musical entertainment. In the tradition of the finest continental hotels, passengers could leave their shoes outside their cabin doors each evening and find them freshly polished the following morning.

Circling Boston, the *Hindenburg* made a graceful turn and headed south, flying over Quincy, Brockton and Attleboro. Proceeding over Providence, she crossed back into Connecticut over New London, and flew on to New Haven. Factory whistle blasts greeted her as she approached the Elm City at 2:05 p.m. Schools were let out so children could watch the passage while people congregated on the historic New Haven Green for a good view of the dirigible. The *New Haven Register* described the sight: "As it idled over this city, majestic in size and grace, the ship undoubtedly made an impression."

The New Haven Chamber of Commerce received a radiogram from the ship:

Thanks for your message. We return greetings. Your city displaying to us progressive industry and evidence far-reaching influence of university. Auf wiedersehen, Elm City.
(signed) *Hindenburg*

The ship made a slow semi-circle over the Green and headed for Bridgeport, Stamford, New York City, Philadelphia and eventually to a gentle touchdown at Lakehurst at 5:17 p.m.

As an exhibition flight, the day was a huge success. During the 10-hour flight, the *Hindenburg* had traveled 618 miles, flying over six states. It was estimated that as many as 20 million people had seen the airship. Photographs of her passing graced the front pages of many local newspapers. The reactions of those on board were enthusiastic. Some commented that railroad trains had looked like toys

around a Christmas tree. Edward Neil, an Associated Press writer on board, said that the progress of the huge airship through the skies was “as uneventful as a calm sea trip on a huge ocean liner.” Acting Secretary of the U.S. Navy William Standley described the day as “a wonderful experience.” All were impressed with the quiet, secure and luxurious comfort of the flight.

Shortly before the ship moored in New Jersey, Eckener indicated that progress had been made toward the financing of two large airships in the U.S. *The New York Times* agreed that the trip had done “much to further the speedy expansion of commercial airship development in the United States.” The mighty airship and New England’s foliage seemed to have worked the magic Eckener had hoped for.

The day, however, was not without its downsides. An editorial in the *New Haven Evening Register* commented on the ship’s majestic size and grace. However, it added “there is much in our record to temper whatever envy any current or near future exhibition flight may happen to arouse.” This was an obvious reference to the fatal crashes of several U.S. Navy airships dating back to 1925. The most recent one, the *Macon*, had occurred in 1935 with the loss of two lives. Another newspaper editorial noted and dismissed rumors that the purpose of the *Hindenburg*’s trip was to film U.S. munitions plants.

One unfortunate footnote was the news of the only casualty related to the flight. An auto mechanic in Newark, New Jersey, fell through a skylight 25 feet to his death as he stepped backward

on a roof to get a better view of the *Hindenburg* as it passed overhead.

Seven hours after the trip ended, the *Hindenburg* lifted off from Lakehurst on her last North Atlantic crossing of the season back to Frankfurt. An expanded 18-round-trip schedule was already planned for 1937. Eckener must have been very pleased with the trip through New England and the new hope which it afforded his dream of expanded international airship travel.

However, that dream was never to be realized. The lasting image of the great airship for most Americans was a horrific one of fiery destruction. It was on the *Hindenburg*’s next trip to the U.S., on May 6, 1937, that she burned and crashed

while landing at Lakehurst. Lehmann and 34 passengers and crew were killed. (A ground worker was also killed, bringing the total death toll to 36.) Eckener was asked to take part in the inquiry into the tragedy. He made the solemn journey to America on the ocean liner *Europa*, rather than by airship. (Though controversy over the cause of the calamity persists to this day, the leading hypothesis is that a spark from static electricity ignited leaking hydrogen gas.) The spectacular disaster helped to bring an abrupt end to the future of commercial airship travel. It was a future which only seven months earlier had seemed as bright as the colorful Connecticut foliage. ■



The Final Flight

The *Hindenburg* passed over Connecticut 21 times during its 17-month service, including round trips to Germany and the Millionaires’ Flight. The last time was on the fateful date of May 6, 1937, en route to New Jersey. Fairfield resident Roy Ervin, a local lawyer and one-time town attorney, was a child at the time, but he “remembers it like yesterday,” according to his description published in the *Fairfield Citizen* newspaper in 2014:

I was 6 years old — my childhood was spent on Lalley Boulevard, three blocks from Fairfield Beach. It was a beautiful spring day — blue sky with puffy white clouds. I was in the street bat-hitting a tennis ball with our Irish setter who would bring it back to me.

Suddenly I heard a strange noise, a rumbling, low-pitched wailing noise. I looked up, and slowly and loudly starting to come directly overhead, was this huge

dirigible, virtually just over tree-top high — perhaps 400 to 500 feet. The size of the airship was mammoth. And in reality it was. Today’s dirigibles you see at football games, etc., you’d think are the size of this airship but they are only about 170 feet long and 30 feet in diameter. The airship above me, however, was the Hindenburg on its very last journey.

I ran to my house to call my mother and she came out and we watched this giant airship slowly pass over us. We also saw what I thought was a huge spider emblazoned on its tail. As a 6-year-old, I did not realize it was a giant swastika. The airship slowly continued on its path to New Jersey and, of course, later that day as it landed, it caught fire and crashed with 36 people dying.

Some years after, a neighbor friend who knew I saw the Hindenburg’s last voyage had secured a piece of the airship from a news photographer. It was about 4 by 6

inches in size, which I placed in my bedside table. Years later, it disappeared and my mother informed me that she thought it was a useless cloth and when cleaning my room, she threw it out with the garbage. I can’t blame her, but I wish I had it today as it would be quite a piece of memorabilia (and maybe even worth some real money).

Ervin was correct about the piece of cloth being “worth some real money.” In February, a 6.25-inch-by-5-inch canvas swatch from the airship sold for more than \$36,000 at auction. While the pre-auction estimate was only a few thousand dollars, the piece was unique because, unlike most of the *Hindenburg*’s gray canvas, this cloth was red and likely came from one of the Nazi flags emblazoned on the tailfin. The purchaser witnessed the crash from the ground as a teenager, her father a member of the naval crew tasked with docking the airship.

Apple Turnover

While thousands of apple varieties are lost forever, dedicated growers across the state are rediscovering long-forgotten heirloom varieties. Hungry for locally grown produce and looking for something different, people are starting to gobble them up.

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Blue Jay Orchards in Bethel PHOTO: H JOHN VOORHEES III

Also
Inside

PHOTO: ALYSON BOWMAN

APPLES TO APPLES

Explore
some of the
heirloom varieties
found in Connecticut.

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6 HARD CIDERS TO TRY

Crafted by state
cider houses,
there's
something
to **suit**
all tastes.

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Paula Red

PHOTO: ALYSON BOWMAN

APPLES OF OUR EYE

15 of our
favorite
pick-your-own
orchards

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GROW YOUR OWN ORCHARD

Want to have a **mini**
orchard in your
backyard? Orchardist
Peter Montgomery
is here to help.

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When an apple tree dies, Peter Montgomery says, if it's the last of its kind, you'll never again see the type of fruit it produced.

We're standing in a small heirloom apple orchard he planted behind Tapping Reeve House and Law School in Litchfield. It was the nation's first law school and where a young Aaron Burr studied long before his infamous duel with Alexander Hamilton. But perhaps the greatest link to history here is the orchard itself.

For apples are an extraordinary fruit.

Like humans, they are heterozygotes, meaning their offspring are very different from their parents. But they have significantly greater genetic diversity, with 50,000 genes to humans' 32,000. Each apple seed within a given apple will produce unique offspring, often tasting and looking nothing like the original apple. To reproduce a specific apple, ancient humans developed a crude cloning method called grafting, in which a branch is cut from one tree, then grafted onto a new tree that it will naturally fuse with and continue to produce the fruit that grew on the branch's original tree. It is through grafting that heirloom varieties, like the ones Montgomery planted in Litchfield, have been preserved from the 18th and 17th centuries and even earlier.

As the owner of Montgomery Gardens Heirloom Apples & Orchards in the tiny Litchfield Hills town of Warren, Montgomery is dedicated to helping others plant old and rare varieties of apples. He has planted trees at the Eric Sloane Museum & Kent Iron Furnace in Kent and works with many private orchard owners to grow heirloom apples.

He is not alone in his Johnny Appleseed-esque quest to bring back ancient apples to Connecticut trees. Heirloom varieties are increasingly returning to orchards in the state and beyond. This is partly due to the expanding craft cider industry, which is thirsty for heirloom varieties, as well as to an increasing consumer demand for local and unique products.

Heirloom apple trees are not tracked in Connecticut, but several orchard owners tell of small-scale plans for increasing their heirloom production, and many in the industry say they have noticed a clear uptick both in heirlooms being grafted and in interest from buyers.

"Most commercial orchards are now retaining or replanting some heirlooms," says Bar Lois Weeks, executive director of the New England Apple Association. She adds that her organization, which promotes apple growers in the region, has seen an "increasing number of questions from website visitors about which orchards grow their favorite heirlooms, where to buy bulk heirlooms for hard cider, and people asking us to identify apples from their old, abandoned trees."

Taste of History

PERFECTLY
IMPERFECT
HEIRLOOM
APPLES ARE
MAKING A
COMEBACK

BY ERIK OFGANG



Peter Montgomery on his Warren property with an heirloom apple orchard in the early stages of growth.

PHOTO: ERIK OFGANG

The U.S. Apple Association recently announced that after a half-century as the most-grown apple in the country, the Red Delicious will be dethroned by the Gala, which originated in New Zealand in the 1930s. Apple enthusiasts hailed the demise of the slightly, but not particularly tasty, red-skinned apple as proof that consumers were starting to value taste over appearance. "The Long, Monstrous Reign of the Red Delicious Apple Is Ending" declared an August headline in *The New York Times*.

Mary Concklin, a fruit specialist at the University of Connecticut, says the definition of an heirloom apple is not set in stone. Sometimes heirlooms are defined as varieties passed down from generation to generation, but Concklin says "there may only be 20-25 years between generations. So by that definition an heirloom apple could be one that is anywhere from 20-50 years old."

Others define them as varieties that are 50-100 years old or ones that predate modern refrigeration, but there are limitations to all these definitions. In general, though, all heirloom apples are old, usually dating to before the 20th century. Common apples such as the McIntosh, discovered in Canada in 1811, and even the hated Red Delicious are technically heirlooms, according to many definitions. But the heirloom varieties whose attributes are espoused by enthusiasts tend to be more rarely grown and harder to find.

Many classic heirloom varieties have disappeared over the years, and those that remain are often produced in small quantities. Exploring unusual heirloom varieties still grown in Connecticut today is a journey of colors and flavors we don't normally associate with the apple.

At Maple Bank Farm in Roxbury, owners Howie and Cathy Bronson grow about 15 varieties of less common heirloom apples in varying quantities. "Some of these

apples are not terrific apples, but they're interesting," Howie says. "The Sheepnose, or Gillyflower, it's kind of a purple looking apple, not quite football shaped but very long and narrow. It doesn't have a lot of great qualities, it's just very different."

Other heirlooms have highly specialized uses. "The Yellow Transparent is an apple that turns ripe in July and it's great for applesauce," he says.

Howie's favorite apple is the Gravenstein, a variety believed to have originated in Denmark in the 17th century before being brought to North America in the early 19th century. "It's a small apple and misshapen," he says, calling it "an ugly little apple with a great big taste. It's the first apple of the season you can make a great apple pie with."

These apples, regardless of their taste or lack thereof, offer distinctive flavors from the past.

"We often tell people with heirlooms that they're taking a bite of history and it really is," Bronson says.

...

Modern apples trace their lineage to the Tian Shan mountains of Central Asia where Kazakhstan, Kyrgyzstan and China come together. The region surrounding the city of Almaty in Kazakhstan is often cited as the apple's ancestral home, and forests filled with wild apple trees still exist there today.

From Central Asia, apple seeds were carried to Europe and from there to the New World. Here, in the 17th century, the seeds mingled with native crab apples, sprouting fruit with a dizzying combination of new flavors and characteristics. Some apples were sweet, others were tart. Some were good eating apples, but many were more suitable for use in hard cider, much of which was distilled into brandy.

At the height of the cider craze in the early 1800s, "Litchfield County had between 75 and 100 cider mills and distilleries," Montgomery says.

The most famous evangelist of apples, and by extension hard cider, was John Chapman, better known as Johnny Appleseed. Born in the late 1700s in Massachusetts, Chapman carried apple seeds from New England and introduced them to parts of Pennsylvania, Ohio, Indiana and Illinois.

Seeds Chapman and others planted resulted in a rich tapestry of new varieties. During the 1800s, "there's something in the order of 7,000 named varieties in North America," Montgomery explains. He adds, some of those names referred to the same apples, so there were really probably "about 3,500 varieties out there." Over the centuries, the continent may have seen as many as 17,000 varieties. It's hard to get an accurate estimate of apple varieties existing today, Montgomery says. There are only about 1,000 varieties currently available to purchase from apple tree catalogs, and

An assortment of heirloom apples
PHOTO: RUSSELL YIP

hundreds of varieties have disappeared from these catalogs, even over the last decade, Montgomery says.

The kaleidoscope of varieties emerging in the 1800s had creative names to match. As Michael Pollan writes in his classic *The Botany of Desire: A Plant's-Eye View of the World*, written while the author lived in Cornwall, they were, "Names that reek of the American nineteenth century, its suspender-popping local boosterism, its shameless Barnum-and-Bailey hype, its quirky, unfocused-grouped individuality. There were the names that set to describe, often with the help of a well-picked metaphor: the green-as-a-bottle Bottle Greening, the Sheepnose, the Oxheart, The Yellow Bellflower, the Black Gilliflower, the Twenty-Ounce Pippin. There were names that puffed with hometown pride like the Westfield Seek-No-Further, the Hubbardston Nonesuch, the Rhode Island Greening ... And then there were the names that denoted an apple's specialty like Wismer's Dessert, Jacob's Sweet Winter, the Early Harvest and Cider Apple, the Clothes-Yard Apple, the Bread and Cheese, Cornell's Savewell and Putnam's Savewell, Paradise Winter, Payne's Late Keeper, and Hay's Winter Wine."

Apple-naming's showmanship has carried through to modern times. The Rambo, an apple variety dating back to at least the 1700s, inspired the name of the main character in author David Morrell's novel *First Blood*, later immortalized in Sylvester Stallone's film franchise.

The stories surrounding these apples also had the quirk and boldness of early editorial cartoons. There were the famous Stark brothers in Missouri, who discovered the Red Delicious in a contest in the 1890s and whose marketing genius helped make the apple the most popular variety in America (its original incarnation had a better taste but less uniform appearance). More locally there was the Northern Spy, a sweet apple also prized for use in cider that originated in New York in the early 1800s and survived to the modern age thanks to grafts from Connecticut trees, and the Rhode Island Greening, which, according to lore, originated in 1650 in Newport in a tree owned by a tavern owner named Mr. Green.

And with these stories grew legends and myths. Stephen Gencarella, professor of folklore studies at the University of

Massachusetts and the resident folklorist at the Connecticut River Museum in Essex, says throughout history apples have been a magnet for folk tales. Some of these tales have a particularly Connecticut flavor.

"The granddaddy of all apple stories in Connecticut is the 'bloody apples' tale in Franklin, in which Micah Rood reportedly kills a man, buries his body under an orchard, and the apples then show blood spots in them the following years," Gencarella says.

There was indeed a real-life Micah Rood who planted apples, but he died in 1728, a decade or so before the legends surrounding him are usually set. The story may have been inspired by the "Mike apple," a variety of apple popular in eastern Connecticut by the early 1800s that did indeed have red flecks or spots within its flesh.

Gencarella recounts another Connecticut

phrase was based on a Welsh proverb and popularized as a new marketing slogan designed in part to separate the fruit from its now negative associations with hard cider.

The refrigerator also diminished apple variety, as heirlooms prized for their long shelf lives were no longer needed, and those with short shelf lives but late harvests were also unnecessary. As were varieties that bruised during the now-longer shipments between orchard and customer.

With massive development of open spaces and the natural aging and decline of apple trees protected in orchards, slowly but surely the diversity of apples diminished. Producers and consumers forgot about tart cider apples and began to value appearance and uniformity above flavor. Today that long trend is being ever so slightly reversed.



At Bishop's Orchards in Guilford, like at many orchards in the state, the majority of remaining rare heirloom varieties were replaced with more common apples in the 1960s and '70s.

Today the Bishops and their partners are working to try to bring some of those varieties back and introduce new ones. Last year they regrafted 700 trees, replacing sweet apple varieties with a mix of 10 heirloom varieties including the Golden Russet, Calville Blanc d'Hiver, Kingston Black and the Esopus Spitzenburg, said to be Thomas Jefferson's favorite variety. Chosen for their cider-making properties,

they were grafted from trees at Poverty Lane Orchards in New Hampshire, makers of the acclaimed Farnum Hill Cider.

Driving through the existing orchard toward the new heirloom orchard, Jonathan Bishop, co-CEO of Bishop's with his cousin Keith, recalls how in his father and grandfather's day, before planting techniques evolved to allow shorter apple trees, apple picking was a high-towering endeavor with 40- to 50-foot apple trees dotting the orchard. "My dad talks about placing one 24-foot ladder in the tree and pushing a second ladder up and hooking it somehow on the top of the first," he says. "They initially used improved training and pruning techniques to lower the height to 16-18 feet and maintain a closer spacing. In the late 1960s, the advent of size-controlling rootstock made it possible to have much smaller trees in higher-density orchards."

The recently grafted cider apple-yielding



PHOTO: ALYSON BOWMAN

apple tale in his Connecticut River Museum exhibit *The Thirsty River: 400 Years of Drink, Life, and Reform in the Connecticut River Valley*, which runs through Oct. 8. It is a local legend about an apple harvest in Hadley, Massachusetts, in 1878 that was so plentiful, pickers and cider makers could not keep up. Eventually, the apple trees collapsed under their own collective weight and their juices pressed and flooded into the Connecticut River, fermenting as they ran and causing the mighty river to be cider-ized with a 3 percent alcohol content all the way past Hartford.

Unfortunately, as the 1900s dawned, the metaphorical rivers of cider in the state began to dry up and cider and apple variety declined. Prohibition led to the destruction of apple trees that only produced cider apples. And apple producers sought to distance themselves from booze. The iconic "apple a day keeps the doctor away"

apples to apples

Tired of Galas and Granny Smiths from the grocery store? A wide variety of less-common heirlooms can be found growing in Connecticut orchards. Here are a few worth seeking out.

Gravenstein

Dates back at least to the 1700s.

Perhaps one of the tastiest of all apples, juicy with a sweet/sharp flavor. Particularly good for desserts and applesauce.

Among the earliest to ripen, coming to harvest in late July and early August. Its cousin, the Red Gravenstein, is less tart.



best use
all-purpose

Macoun

Firm and juicy with a sweet, aromatic flavor. Ripens in October and is an excellent all-around dessert apple.



Newtown Pippin

One of Thomas Jefferson's favorite apples, which he grew in his orchard at Monticello. Good for most everything, its cider is highly sought after. Originating in Newtown, New York, it ripens late October/early November.



Liberty

Tart cross between a Macoun and Purdue. A fairly new variety (introduced in 1978) that ripens in early October.



Cortland

Turn-of-the-century cross between a McIntosh and Ben Davis, somewhat juicy with a moderately sweet flavor. Doesn't brown, making it a popular choice for salads. Ripens in late September.



Crispin

Also known as the Mutsu. Very juicy, with a sweet, tangy flavor, it's also very good as a dessert apple. Ripens in October.



best use
**snacks
& salads**

Spartan

Sweet, tart and juicy, and especially good when eaten fresh. Ripens in late September.



Jonagold

A cross between a Jonathan and a Golden Delicious, with a sharp and sweet flavor that also makes it good for baking. Available in October.



best use
cider

Stayman

A variant of Winesap, with a tart, tangy flavor and firm, crisp flesh, and good for snacking. Stores well. Ripens September to October.



best use
cooking

Melrose

The state apple of Ohio has a sweet and a slightly acidic flavor. Ripens in mid-to-late October, and if stored well develops complex flavors, making it ideal for holiday cooking.



Winesap

From the eastern U.S. in the 1800s, a crisp, medium-sized fruit with a powerful, tart, wine-like flavor that makes it good for baking and excellent for cider. Ripens in October.



Baldwin

Popular variety known for its classic "apple" flavor. Very firm and stores extremely well. Originated in Boston circa the 1750s. Available mid-October.



Rome

One of the best cooking apples, with a sweet, slightly tart taste. Firm and stores well. Ripens in mid-October.



ALL PHOTOS VIA SHUTTERSTOCK:
BALDWIN: GREG KUSHMEREK •
CORTLAND: CHIYACAT •
CRISPIN: GG PRO PHOTO • GRAVENSTEIN:
JAMIE ROACH • JONAGOLD: JOAO
VIRISSIMO • LIBERTY & MACOUN: ERIKA
J MITCHELL • MELROSE: MANFRED
RUCKSZIO • NEWTOWN PIPPIN: MARIUSZ
S. JURGIELEWICZ • ROME & STAYMAN:
NIKOLAY KURZENKO • SPARTAN:
PHOTOGAL • WINESAP: RAY_BEMISH •
ICONS: NADIINKO

branches are starting to bear fruit but won't have a full yield for at least another year. At Bishop's direction, looking closely at points near where the branches meet the trunks of the host trees, there's a slight discoloration and lack of symmetry — the tell-tale signs of a recently grafted tree.

The winery portion of Bishop's business already produces apple wines and ciders (which are more carbonated and have a lower alcohol content than apple wines), but they are made from more common apple varieties. The new heirloom apple varieties that have been grafted will allow the orchard to produce more traditional hard ciders.

"Some of the more traditional English and European ciders are a little more complex and they're made from different blends of bittersharp and bittersweet varieties that are practically inedible in their fresh form," Bishop says.

Even with renewed interest in heirloom varieties, the apples remain rare in Connecticut. Husband-and-wife cider makers Ronald and Kim Sansone, the owners of Spoke + Spy Ciderworks, which opened in Middletown earlier this year, often use heirloom apples in their hard ciders, but have trouble sourcing apples from Connecticut.

"I try to use Connecticut, but it's a little disappointing with finding the heirloom apples in quantity," Ronald says. "Before we opened I drove around — this was prime apple season — and we would drive up and say, 'Hey, do you have any cider apples,' and they'd be, 'What are you talking about?'" Kim adds, even though many orchards are growing some heirlooms, "Overall most of the orchards don't have the quantity necessary to make cider from."

Heirlooms lend themselves to cider in a way modern varieties simply don't, Ronald says. "They have a lot more flavor and just more of everything that makes cider better. The standard apples you get are not great for fermenting as far as sugar, acids and tannins, which are the building blocks of good cider."

New England Cider Co. in Wallingford has a similar problem, co-owner Miguel Galarraga says. Though they've made single-variety cider from heirlooms in the past, they can't produce it regularly, because of lack of access to the rarer apples. However, change may be on the way. New England Cider Co. is working with Blue Hills Orchard in Wallingford, which is grafting many new heirloom

varieties for cider.

Beardsley's Cider Mill & Orchard in Shelton is planting a European hard cider apple orchard next year that will have apples available for home hard-cider makers beginning in 2023.

Some heirloom varieties also lend themselves well to non-alcoholic sweet cider. At Applebrook Farm in the Broad Brook section of East Windsor, owner Tom Muska has devoted 145 trees to a



dozen varieties of heirlooms. The prime motivation for growing these apples is their use in the orchard's unpasteurized cider. "The reason I started with the heirlooms was to embellish the taste of my cider," he says. The varieties he grows include the Golden Russet, Northern Spy, Baldwin and Summer Rambeau, one of two types of Rambo apples. When it comes to eating them, he says the varieties have a wide range of flavors and appearances. "The taste is kind of strong. It's good. They tend to be more tart."

Lyman Orchards in Middlefield has 100 acres of apple trees, but most of that acreage is devoted to common varieties. Only one rare heirloom variety is still grown, and on only a few trees, says John Lyman III, the orchard's executive VP and eighth-generation family member. He says there has been more interest in heirlooms of late but it is hard to gauge how much interest. "Our experience with the Baldwin is we have a number of customers who ask when they are ready, but then when we have them just a few will end up purchasing them. I know that some growers have made a point to plant new orchards with heirloom varieties and have done really well with it because they've really focused on building that interest."

There is also consumer demand for new varieties. One popular relative newcomer to the apple world is the Honeycrisp, developed

at the University of Minnesota and released in 1991. As Lyman Orchards replaces some older trees with new ones, they plan on mixing up their offerings a bit more, while staying true to what they currently offer.

"Our position is, get some new varieties but also keep some of the more popular ones we've seen over the years that people still prefer — McIntosh, Cortland, Macoun, Empire, Red Delicious — then be open to some of these new varieties that are

available," Lyman says.

"Also, we are looking at a certain percentage of new trees being some heirlooms. Over the next two or three years, we might put in two, three, four acres of more traditional heirloom varieties."

Lyman believes appearance still plays a big part in consumers' purchasing choices, and he is reluctant to devote too many trees to less visually appealing apples. "If you look at them side by side and you put them on a shelf at the supermarket, if you're not looking specifically for an heirloom apple, you're going to go right for the one

that looks attractive and red. That's the reality in the marketplace."



In the orchard behind the Tapping Reeve House and Law School, Montgomery explains that in addition to being an enthusiast of heirloom varieties, he is constantly on the lookout for new varieties.

The best apple he ever tasted comes from a tree just over the Connecticut border in Millerton, New York, overhanging a parking lot at a Cumberland Farms gas station and convenience store. The apples from this tree are what Montgomery calls "stolen apples." They are not-so-forbidden fruit from trees you find beside the road, and at the back of parking lots, trees that grew from apples discarded from passing cars, apples that through luck and genetic chance have unique characteristics and flavors. He calls apples from this tree the "Cumberland Farms Pippin."

When mature, the apple is yellow with a neon green background, he says. It tastes "crisp with explosive, sweet and tart-flavored juice, with crunchy, white flesh." He adds, it's excellent as a dessert apple and can be used to great effect with more tart apples in a cider blend. It's "ready for mid-to-late-September harvesting."

Based on Montgomery's review, this tree born of a discarded fruit is worth grafting. After all, when it's gone, like so many apple varieties from the past, it will be gone forever.

6 Connecticut Hard Ciders to Try

BY ERIK OFGANG

Hard cider, or just “cider” as enthusiasts call it, was once the most popular beverage in Connecticut. Most houses had apple trees and many had apple presses to produce cider. These days many in the state and across the country are rediscovering their ancestral love for the fermented fruit of the tree. Though Connecticut hasn’t caught up with its New York neighbor, a historic apple producer with a wide range of cider houses, cider makers in our state are producing cider that would make early settlers proud. To taste some local ciders, watch for the various tastings and cider-related events taking place statewide as part of the inaugural Cider Week Connecticut, Nov. 10-18 (ciderweekct.com). In the meantime, here are some of our favorites.

KINGSTON BLACK

Spoke + Spy Ciderworks, Middletown
This cider house is dedicated to producing dry ciders with heirloom varieties of apples, and produces a range of high-end ciders, including some made with natural fermentation. One standout so far is the Kingston Black, named for the bittersharp English variety of apple. Last year the Kingston Black won a silver medal at the Great Lakes International Cider and Perry Competition, the world’s largest cider event, and a silver medal at the Big E cider competition. Perfect for the serious cider drinker, the Kingston Black lives up to its reputation. It’s not always available in the taproom, but whatever is available is worth trying in its place, as Spoke + Spy consistently offers great small-batch ciders.
860-346-2739, spokeandspy.com

FRESH BLEND

New England Cider Co., Wallingford
The flagship cider from New England Cider Co. is a great introduction to hard cider. Made with a blend of dry cider and freshly pressed apple juice straight from an orchard, it is sweet enough to attract new converts to the drink but not so sweet it will scare serious cider drinkers away. It is apple-forward, eminently drinkable and refreshing. There’s a reason this is one of the most widely distributed ciders in Connecticut.
203-793-7646, newenglandcider.com

1741 UNFILTERED HARD APPLE CIDER

Lyman Orchards, Middlefield
Named for the year Lyman Orchards started as a farm, this full-bodied, hazy cider has a refreshingly subtle sweetness matched with a hint of tartness. The result is a flavorful, easy-drinking, everyday cider that’s made for kicking back and enjoying. Packaged in Massachusetts by Stormalong Cider, but made from a Connecticut recipe, this is a cider worth seeking out.
860-266-5472, lymanorchards.com

HARD CIDER

The Cidery at Averill Farm, Washington
Proudly crafted from only two ingredients, Averill’s orchard-grown heirloom apples and yeast, this traditional cider has a light appearance and powerful, tart, earthy,

funky-in-a-good-way flavor reminiscent of a sour beer. Made with European apple varieties including Beden, Tremlett’s Bitter, Porter’s Perfection, Dabinett and Richelieu, it’s a drink well suited to the serious cider and apple enthusiast.

860-868-2777, averillfarm.com

NEW ENGLAND DRY CIDER

Yankee Cider Co., East Haddam
Made with a mix of McIntosh, Golden Delicious and Honeycrisp apples, this traditional dry cider is very low in sugar, has only a subtle apple flavor and has a light, champagne-like body. It’s the ideal choice for someone who finds many varieties of cider too sweet. Yankee Cider Co. is the sister business of Staehly Farm & Winery in East Haddam. Currently you can buy the cider at the winery tasting room, but soon the cider house will have a dedicated cider tap room and will offer a wider range of ciders, some made from heirloom varieties grown at Yankee Cider Co.’s orchard.
860-873-9774, yankeeciders.com

SOCK HOP CIDER

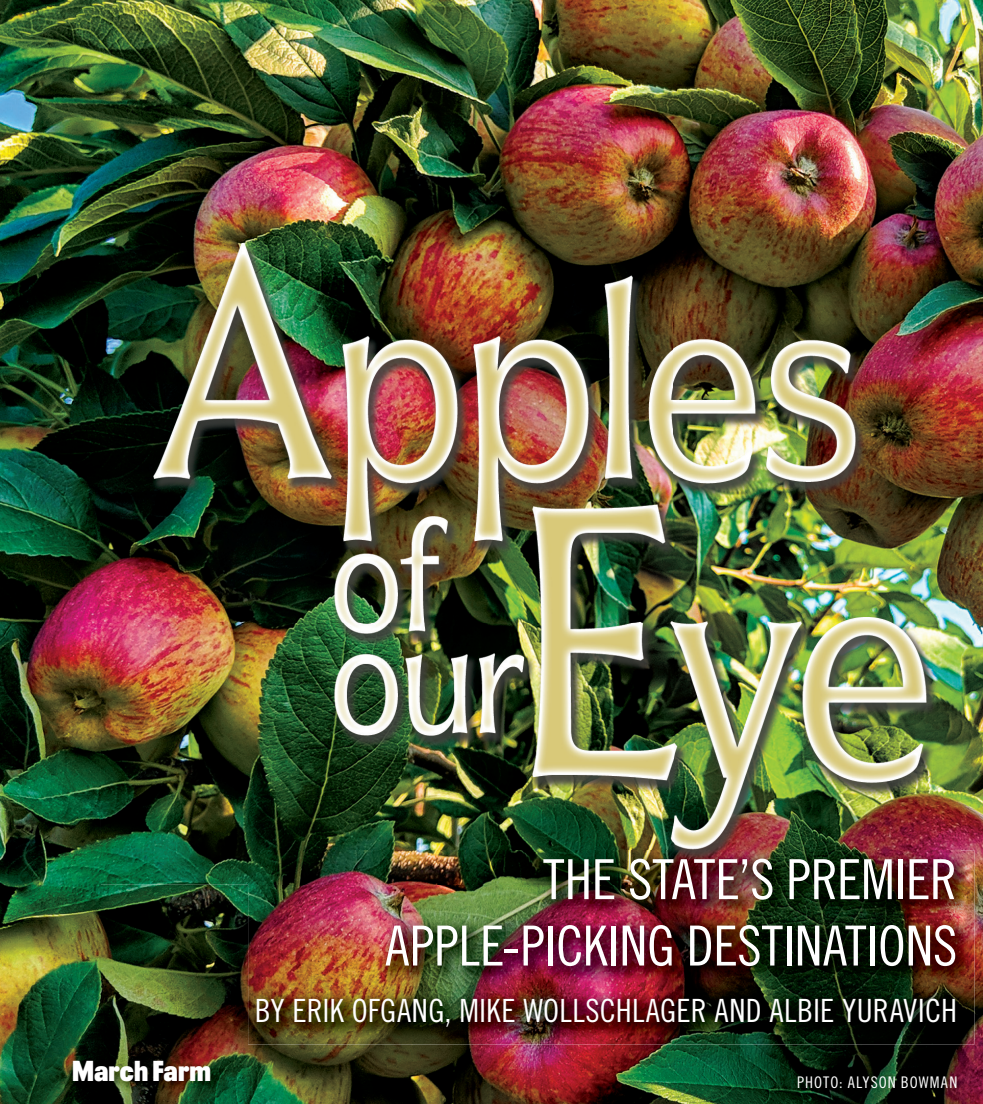
Stafford Cidery, Stafford Springs
One of the few unfortunate offshoots of the craft beer industry’s success is that it has encouraged people to put hops in everything. Cider is a frequent victim of this practice, often resulting in ciders with a bitter aftertaste accentuating the worst elements of the herb. With Sock Hop, the herbal hop flavors are emphasized, not bitterness. As a result, this cider is fun, flavorful and intriguing. Perfect for a beer lover looking to explore the cider world.

860-851-9339, crazycockcider.com



PHOTO: ALYSON BOWMAN

Front row, from left:
1741 Unfiltered Hard Apple Cider (Lyman Orchards, Middlefield); Sock Hop Cider (Stafford Cidery, Stafford Springs).
Back row, from left:
New England Dry Cider (Yankee Cider Co., East Haddam); Fresh Blend (New England Cider Co., Wallingford); Kingston Black (Spoke + Spy Ciderworks, Middletown); Hard Cider (The Cidery at Averill Farm, Washington).



Apples of our Eye

THE STATE'S PREMIER
APPLE-PICKING DESTINATIONS

BY ERIK OFGANG, MIKE WOLLSCHLAGER AND ALBIE YURAVICH

March Farm

PHOTO: ALYSON BOWMAN

With more than 60 commercial orchards spread across Connecticut, growing dozens upon dozens of apple varieties, chances are you're just a quick drive away from a bounty of the iconic fruit. From rare heirlooms to the tried-and-true classics, you'll find it all at the state's array of orchards, many of which trace their history back a century or more. And with loads of family-focused activities such as corn mazes, hayrides and fall festivals, you can really make a day of it. Here's our core group of Connecticut orchards.

LYMAN ORCHARDS

Middlefield

Founded in 1741, Lyman celebrated its 275th anniversary in 2016 and is operated by the 10th generation of the Lyman family. Here visitors can pick apples, explore a corn maze and even play golf at one of two 18-hole courses. In recent decades, most of the orchard's rare varieties were replaced with more durable and common varieties like Cortland and McIntosh (both of which, though still common, date from before the 1900s). However, a few trees with Baldwin apples remain and the fruit is available for purchase. Lyman is also launching its new 1741 Unfiltered Hard Apple Cider this apple-picking season.

860-266-5472, lymanorchards.com

AVERILL FARM

Washington Depot

Picking apples here is a true country trip. The air is fresher, the views from the hilltop orchard are spectacular and the whole experience, from the scenic drive in to picking the apples, is a thoroughly non-commercial one. A 10th-generation family farm in operation since 1746, Averill offers pick-your-own heirloom varieties like the Rhode Island Greening, Baldwin, Roxbury Russet, Golden Russet and Northern Spy. They also grow and sell Wolf River, Summer Red and Gravenstein apples. The Cidery at Averill Farm now offers a hard cider made in the classic dry New England style. For sale at the country shop, you can also find sweet non-alcoholic cider, apple pies and cider doughnuts.

860-868-2777, averillfarm.com

Sisters Summer and Kaela Christiano, of Monroe, clown around during their annual apple-picking pilgrimage at Lyman Orchards in Middlefield.

PHOTO: CATHERINE AVALONE



Lyman Orchards

BISHOP'S ORCHARDS

Guilford

A farm since 1871 and an orchard since 1909, Bishop's has plenty of apples, but visitors can also explore a corn maze and pick other fruit such as pears and peaches when they're in season. The farm also operates a winery offering an assortment of apple and other fruit wines, as well as hard cider. Several acres at the orchard were recently regrafted with 10 heirloom varieties chosen for the flavors they'll add to hard cider, including the Esopus Spitzenburg, a favorite of Founding Father Thomas Jefferson. As a beautiful bonus, from the crest of the hill at Bishop's main orchard you can see Long Island Sound. **203-458-7425, bishopsorchards.com**

BLUE JAY ORCHARDS

Bethel

This 140-acre farm is a popular attraction in the Danbury area. It began as a modern orchard in 1934, and today offers more than 36 varieties of apples. These include a mix of common types like Red Delicious, Macoun and McIntosh and more difficult-to-find apples like the Rhode Island Greening and the Winesap. Visitors in the fall can also go to the pumpkin patch and take wagon rides across the orchard. The orchard's bakery offers cider doughnuts and a variety of pies. **203-748-0119, bluejayorchardsct.com**

DRAZEN ORCHARDS

Cheshire

Members of the Drazen family still work and live on this family-operated farm, which dates back to the early 1800s. It offers a scenic country escape minutes from downtown Cheshire and not far from New Haven. There are pick-your-own apples, including heirloom varieties like the Baldwin, which is generally available for picking in late October. Beyond the apples, there are peaches, plums, pears and blueberries planted. Visitors can take hayrides and picnic at shaded tables with a snack brought from home or purchased at the country store, which has a full selection of pies and doughnuts. **203-272-7985, drazenorchards.com**

BEARDSLEY'S CIDER MILL & ORCHARD

Shelton

Beardsley's apples are grown on dwarf trees (thousands more are being replanted) to make them reachable and ripe for the picking, and their cider is made in small batches and is not heat pasteurized for a fresh, crisp flavor. Plans are also in the works for a European hard cider orchard (unfortunately the fruits of that labor won't be ready to taste for years to come). Pies are baked on the premises daily and the cider doughnuts are some of the best around. **203-926-1098, beardsleyscidermill.com**

LOST ACRES ORCHARD

North Granby

October is the final month of "porch season," so hurry up and find yourself at Lost Acres, where breakfast and lunch are served on the expanded wrap-around porch. The same kitchen that produces soups, salads and sandwiches is also sending out jams, jellies, pies and apple butter made from the orchard's bounty. Apples are the only pick-your-own option at Lost Acres, and the cider gets pressed all the way until Christmastime. **860-653-6600, lostacres.com**

HOLMBERG ORCHARDS

Gales Ferry

This family-owned farm was founded in 1896 and is on its fourth generation (with the fifth being raised on the farm now). Apple trees took root in 1935 (and now produce more than 25 varieties) and toward the end of the century they welcomed the pick-your-own crowd and added a bakery. Hard ciders and wine are produced at Holmberg, which is a member of the Connecticut Wine Trail. Mark your calendars next August and September for Wine Maze days. Varietal ciders include McIntosh, Cortland and Russet, in addition to apple cranberry and heirloom apple wines. **860-464-7305, holmbergorchards.com**

MARCH FARM

Bethlehem

There might not be a better orchard destination in the state for viewing foliage than this fourth-generation family farm in the Litchfield Hills. Consider it a bonus on top of the 50 acres with more than a dozen varieties of apple trees and more space for pumpkins. Earlier in the year, Bing cherries, strawberries, blueberries and peaches abound. Plenty of produce can also be found at this century-old enterprise. (March Farm is the state's largest producer of greenhouse-grown tomatoes.) For fun and games, try the Hayloft Playscape with its track for kiddie vehicles, tractor-tire sandboxes, a playhouse and hay bales for climbing. Make friends with goats at the pondside animal yard and try not to get lost in the hand-cut corn maze, especially when March scares things up for Halloween. **203-266-7721, marchfarm.com**

ROGERS ORCHARDS

Southington

Rogers has been operated by the same family since its start in 1809 and now spans 250 acres over two locations in Southington. The largest apple-grower in the state, Rogers produces 20 varieties of apples and myriad other fruits, vegetables and farm products. Pickin' season kicks off around Labor Day and runs through late October when Golden Delicious and Ida Reds are ready. All the regulars are there, including heirloom varieties like Rome, Macoun and Paula Red.

Don't forget to swing by the bakery for some apple sour cream coffee cake.

860-229-4240 or 203-879-1206, rogersorchards.com

18TH CENTURY PURITY FARMS AT THE HALL HOMESTEAD

Plainfield

Some 90 heirloom varieties of apples are grown on 100-year-old trees on this 59-acre farm run by Paul and JoAnn Desrochers, whose family has been part of the farm for almost 200 years. They use organic methods and focus more on sustainability and quality than profit and appearances. You can pick your own on Saturdays through November. **860-564-2154**

BUELL'S ORCHARD

Eastford

Founded by Henry Buell in 1889, this rural gem in the northeast corner is still helmed by the same family and has long offered pick-your-own strawberries, blueberries, peaches, pumpkins and apples on a 100-acre farm. Thousands of trees bear 20 types of apples — the McIntosh-style Empire and the aromatic, Delicious-descended Cameo are perfect October pickups. An on-site cider mill produces lip-smacking cider that just gets sweeter as the season gets later. Also made on premises are apple cider doughnuts, which are popular any time of year, but especially during the farm's annual Harvest Festival, scheduled for Oct. 6 and 8 this year, when you can get free doughnuts and cider. **860-974-1150, buelssorchard.com**

EASY PICKIN'S ORCHARD

Enfield

Though this farm opened to the public in 1992, it's been family run and producing apples for much longer than that. Among its 20-plus varieties are hard-to-find cultivars such as Japanese-derived Kensei and Mutsu, and a plum-like apple from British Columbia that Easy Pickin's calls Pink Beauty. Also, don't miss the Swiss-spawned Rubinette, a cross between Golden Delicious and Cox's Orange Pippin. And there's so much more than apples here, including lots of other fruits and veggies, online ordering, free Sunday wagon tours, make-your-own-scarecrow sessions, a CSA program and an annual Gourd Hunt on Oct. 15. All kids get a gourd and win a prize. **860-763-3276, easypickinsorchard.com**

DeFAZIO ORCHARD AND GREENHOUSES

East Killingly

For 40 years, Palazzi Orchard was known across the northeastern part of the state (and just across the border in Rhode Island) as a prime source of vegetables and pick-your-own fruits, including 25 apple types such as the sought-after Gravenstein, Northern Spy, Winesap and Russet. But earlier this year, the Palazzis announced they were

How to Grow Your Own Mini Orchard

Want your own backyard orchard? It will take a bit of work. But if you do your research and make wise decisions, you'll be rewarded with baskets full of the fruits of your labor.

Peter Montgomery, owner of Montgomery Gardens Heirloom Apples & Orchards in Warren and a modern-day Johnny Appleseed, has planted orchards across northwest Connecticut. He believes backyard orchards are on a comeback, as homeowners increasingly become part of the grown-your-own movement. We tapped into his experience to find out how to be a successful apple grower.

CHOOSING YOUR TREES

There are thousands of varieties of apples. But you need to pick a hearty tree to withstand New England's harsh winters. Luckily there are many apple trees that are up to the challenge, including Honeycrisp, Fuji, Gala, Macoun, McIntosh, Prairie Spy and Melrose, as well as quite a few heirlooms. Whichever you choose, check the tree tags for pollinating compatibility, because apple trees don't pollinate themselves. It's best to plant multiple varieties for cross-pollination. Crab apple trees can also be used.

While you can grow an apple tree from a seed, these trees produce different kinds of apples than the parent fruit. In other words, a planted Red Delicious seed won't necessarily grow a tree that produces Red Delicious apples. If you're a gambler, and want to see what develops (good or bad), try growing an apple pippin, or seed-grown tree. If you prefer to plan your apple varieties, you'll have to go with a grafted tree, one that combines the branches of an established, desired tree to the roots and trunk of a donor tree. Garden centers, nurseries and knowledgeable nursery folk are your best resources when choosing varieties.

PICKING YOUR SPOT

Your site should have soil that is moist and well drained, and receive 6-8 hours of direct sunlight. Apple trees grow best in soils with pH levels of 6.5-7.0, so test the soil before planting. Testing is available at the UConn Soil Nutrient Analysis Lab (soiltest.uconn.edu). Most Connecticut soil will be on the low side of 5.5 pH levels, which is correctable with regular, seasonal applications of dolomite lime. Tests will further indicate any mineral or nutrient deficiencies, and the corrections needed to improve short- and long-term fertilizer strategies.

PLANTING

You can plant anytime from spring to fall.

Most nursery trees are grown in 7-gallon liners (black plastic pots). The hole where you will plant your tree should be 1½ to 2 times larger than the liner. Because the soil test will likely show low pH levels and mineral deficiencies, a mix of powdered dolomite lime and Espoma fruit tree fertilizer (one soup-can measure of each), and wood ash (a generous handful) is recommended. Blend the mix with the loose soil in the bottom of the hole.

Remove the tree from the bucket and



aggressively tease out the roots. Some of the planting material will dislodge, but this is not a cause for concern.

Place the root ball in the hole, making sure the bud union (the knob at soil level) is 2 inches above the soil. Otherwise the rootstock will send up water sprouts (whip-like stalks), which you don't want. Twist the root ball into place, then begin filling the edge around the root ball with soil. When half full, drench with water in order to release any air bubbles, then add soil until level. Tamp the soil down using your foot, build a water basin (berm) around the edges and drench again.

If you are planting multiple trees, space them at least 15-20 feet apart, measured from the trunks.

Healthy, tended trees should produce significant amounts of fruit by the third cover (leafing).

GROWING AND CARE

Improving soil with dolomite garden lime and fruit tree fertilizer applications (spring, summer and fall) adds calcium and magnesium, which raises the pH readings and allows for the trees to access the correct combination of nutrients to grow healthy and be productive.

In addition to nutritional health, fruit trees, young trees in particular, need a regimen of pre-emptive spraying in order to minimize common fruit tree ailments. The time required is minimal. Applications should be made several times in season, but never while in bloom. For example, fruit trees are susceptible

to fungal infection. Spraying of organic substances can keep fungi at bay. Oils inhibit fungal infections, while fish complex and seaweed extract provide direct foliar fertilization (absorption through the leaves).

Another option: Garden centers sell home orchard sprays.

If you prefer to avoid spraying, there are recently introduced apple tree varieties, such as Liberty and Freedom, which are considered "bulletproof" and require little care.

PRUNING

Apple trees will naturally stretch to sunlight and grow tall with few branches. Tall upright branches are not productive. Instead, aim for a tree with many evenly spaced branches radiating from the central leader (main trunk), which allows sunlight and air to permeate the tree's canopy. This is important for minimizing fungal infections and the ripening of apples. (Tip: The best apples are at the ends of the branch, which receives maximum sunlight.) In general, remove branches that grow vertically and toward the inside of the tree. Also remove dead branches, shoots growing from below the root union, and any vertical water sprouts popping up from branches (usually something found on older, established trees).

"What to prune is sometimes an act of faith," Montgomery says. "Nothing felt more unsettling than when I first started growing trees and pruning was required. As I would work my way around the tree I would second-guess and fret over whether the cut was right. Inevitably, some were not, but most were. Confidence grows over time."

The best times to prune are the late winter to early spring, when the tree is dormant. This early season pruning is to improve fruit for production. A late-season pruning, around mid-August, is to improve air flow, sunlight penetration and control the height of the tree.

In the year you plant the tree (or the following year if you plant in the fall), remove developing fruit. Removal directs energy and nutrients to the trunk and branches, encouraging faster overall growth.

HARVESTING

When to pick your apples depends on which apple varieties you've chosen. Generally speaking, apples will be ready between August and October. The earliest varieties, such as Zestar, Lodi and Summer Rambo, will ripen mid-August. Though early ripening varieties do not keep well, they are good for pies. If you are looking for keepers, choose varieties that ripen later in September through late October. You will know they are ripe when they fall from the tree, of course, but a more direct test is gently lifting the fruit and, when ripe, the sun-warmed fruit will fall into your hand. And, if you are looking for a pie or dessert apple, the best are tart, like a Granny Smith. If the apples are a bit mushy, that's OK. Those are good for cooking.

*For more information, Montgomery recommends the book *The Holistic Orchard: Tree Fruits and Berries the Biological Way* by Michael Phillips.*

putting away their pitchforks for good. To the delight of devotees, the 75-acre farm is still going strong, now at the hands of the DeFazio family. Like at March Farm, the views here, at one of the highest points in eastern Connecticut, are stunning, with clear days offering sightings of New Hampshire's Mount Monadnock. Another unique feature is a historic cemetery with the gravesites of Revolutionary War soldiers, and a 200-year-old oak tree sprouted from a seedling of Hartford's Charter Oak.

860-774-3799, facebook.com/defazioorchardandgreenhouses

SCOTT'S YANKEE FARMER

East Lyme

Once you try the cinnamon-and-sugar-bathed apple doughnuts, you'll understand why this 125-acre farm's logo features an apple face sporting a lip-licking grin. Not to mention the many varieties of apples here, including Empire, Baldwin, Macoun, Mutsu, Rome and Braeburn. Working the land since the middle of the last century, the Scotts also take great pride in their corn maze, designed and cut by hand, which has a dinosaur theme this year. While the kids are running among the corn stalks, you can have a sweet drink from the 100-year-old cider mill, find that perfect pumpkin for a Jack-o'-lantern, and sneak an extra doughnut.

860-739-5209, scottsyankeefarmer.net

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Visit connecticutmag.com/vote or fill out this printed ballot to cast your vote for your favorite Connecticut restaurants. The results will appear in our January 2019 issue.

Mail printed ballots to **Readers' Choice, Connecticut Magazine, 100 Gando Drive, New Haven, CT 06513**. Original ballots only — no photocopies will be accepted. Ballots must be entered online or received by 11:59 p.m. on November 2, 2018.



■ your name _____ ■ email _____

■ **Best for Overall Excellence**

name _____
town _____

■ **Best New Restaurant**

(opened within last year)

name _____
town _____

■ **Most Romantic**

name _____
town _____

■ **Best Fine Dining**

name _____
town _____

■ **Best Outdoor Dining**

name _____
town _____

■ **Best Value**

name _____
town _____

■ **Best Hidden Gem**

name _____
town _____

■ **Best Bistro**

name _____
town _____

■ **Best Late-Night Restaurant**

name _____
town _____

■ **Best Fast Casual Restaurant**

name _____
town _____

■ **Best American**

name _____
town _____

■ **Best French**

name _____
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■ **Best Italian**

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■ **Best Greek**

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■ **Best Chinese**

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■ **Best Japanese**

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■ **Best Thai**

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■ **Best Vietnamese**

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■ **Best Korean**

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town _____

■ **Best Mexican**

name _____
town _____

■ **Best Latin American**

name _____
town _____

■ **Best Indian**

name _____
town _____

■ **Best Middle Eastern/Mediterranean**

name _____
town _____

■ **Best Spanish**

name _____
town _____

■ **Best Vegetarian/Vegan**

name _____
town _____

■ **Best Steak House**

name _____
town _____

■ **Best Barbecue**

name _____
town _____

■ **Best Appetizers**

name _____
town _____

■ **Best Seafood (casual)**

name _____
town _____

■ **Best Seafood (high end)**

name _____
town _____

■ **Best Clam Chowder**

name _____
town _____

■ **Best Fried Clams**

name _____
town _____

■ **Best Lobster Roll**

name _____
town _____

■ **Best Raw Bar**

name _____
town _____

■ **Best Sushi**

name _____
town _____

■ **Best Breakfast**

name _____
town _____

■ **Best Brunch**

name _____
town _____

■ **Best Lunch**

name _____
town _____

■ **Best Roadside Spot**

name _____
town _____

■ **Best Food Truck (dessert)**

name _____
town _____

■ **Best Food Truck (savory)**

name _____
town _____

■ **Best Beer Bar**

name _____
town _____

■ **Best BYOB Restaurant**

name _____
town _____

■ **Best Cocktails**

name _____
town _____

■ **Best Dive Bar**

name _____
town _____

■ **Best Hotel Bar**

name _____
town _____

■ **Best Pub Grub**

name _____
town _____

■ **Best Sports Bar**

name _____
town _____

■ **Best Wine Selection**

name _____
town _____

■ **Best Bakery**

name _____
town _____

■ **Best Butcher**

name _____
town _____

■ **Best Cheese Shop**

name _____
town _____

■ **Best Coffee Shop**

name _____
town _____

■ **Best Fish Market**

name _____
town _____

■ **Best Wine Shop**

name _____
town _____

■ **Best Cheap Eats**

name _____
town _____

■ **Best Burgers**

name _____
town _____

■ **Best Chicken Wings**

name _____
town _____

■ **Best Chili**

name _____
town _____

■ **Best Fried Chicken**

name _____
town _____

■ **Best Fries**

name _____
town _____

■ **Best Grilled Cheese**

name _____
town _____

■ **Best Hot Dogs**

name _____
town _____

■ **Best Meatballs**

name _____
town _____

■ **Best Nachos**

name _____
town _____

■ **Best Pizza**

name _____
town _____

■ **Best Ramen**

name _____
town _____

■ **Best Desserts**

name _____
town _____

■ **Best Doughnuts**

name _____
town _____

■ **Best Pies**

name _____
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■ **Best Chef: General Excellence**

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the connecticut table

REVIEWS, RECIPES, RESTAURANT LISTINGS



After being forced to close in 2017, Community Table in Washington reopened in May.

Below: Slow-cooked pork belly, a sweet and subtle delight.

Restaurant Reboot

A BELOVED CONNECTICUT EATERY HAS RETURNED IN WASHINGTON

BY ERIK OFGANG



PHOTOS: RYAN LAVINE

For most of the last decade, Community Table always made its way into conversations about the best restaurants in Connecticut. Owned by Keith Anderson — a finance legend who co-founded BlackRock, the world's largest asset manager — Community Table was inspired by his then-16-year-old daughter, Greta, who “wanted us to become more actively involved in the community, create jobs and assist local farmers and vendors,” Anderson says.



Community Table
Washington

The idea became reality in 2010 when the restaurant opened with Joel Viehland as executive chef. That same year the establishment was nominated for Best New Restaurant in America by the James Beard Foundation. It was the first of many accolades. When Viehland, who now owns Swyft in Kent, left in 2015, his one-time sous chef, Marcell Davidsen, took over the kitchen.

Despite continuing to receive accolades, the restaurant shut down in May 2017. Anderson explains that Davidsen and the restaurant's general manager both “gave notice for unrelated reasons last year, and as an absentee owner, I had little choice but to close the restaurant.” He adds, “the combination of outcry from our wonderful customers and our joy of sponsoring such a great restaurant led me to search for a new partner who could be hands-on and help me reopen Community Table.”

He found that partner in Joann Makovitzky, a Culinary Institute of America graduate who has worked at New York City restaurants such as La Caravelle and Dean & DeLuca. Together, Makovitzky and Anderson brought in Paul Pearson as executive chef. Pearson is a native of Yorkshire, England, and was trained in traditional cooking techniques. He worked with renowned chefs such as Marco Pierre White and Raymond Blanc in Europe and, more recently, and on this side of the ocean, at the White Hart in Salisbury.

Kano Noodle Bar, Stamford

Opened in August, Kano offers a mix of street food from Thailand, Vietnam and Japan. There are pho soups, bao sandwiches and various bowls. The restaurant, which occupies the space that was formerly home to The Fez, also has bubble tea and a full bar with cocktails and sake. **227 Summer St., 475-619-9025, kanonoodlebar.com**

Deadbolt Spirits & Fare, West Hartford

This restaurant is located within the Skeleton Key Escape Room in Blue Back Square. It serves what its website calls “whimsical fare” in an “eclectic dining room.” This includes carnival popcorn as well as burgers, tacos, and classic and signature cocktails. **61 Raymond Road, 860-461-1474, deadboltrestaurant.com**

O.C. 2 Go Cucina, Hartford

This Italian restaurant from the owners of O.C. Kitchen-Bar in Rocky Hill opened on Asylum Street over the summer. It offers Italian classics like house-made meatballs, eggplant parmesan, and a variety of pasta dishes. **221 Asylum St., 860-263-7765, ockitchenbar.com**

Barbacoa Smoke House, Fairfield

When it arrived over the summer, Barbacoa sought not just to offer a menu of barbecue items to visitors but to bring ordering at a restaurant into the digital age. Instead of ordering from servers, visitors place their orders via touchscreen kiosks or smartphones. According to the restaurant’s website, “today’s mobile lifestyle needs great tasting meals easily ordered.” Interesting, though a restaurant having too personal or too human a touch is not a complaint I’ve ever had. **665 Commerce Drive, 203-434-5853, barbacoasmokehouse.com**

Vyne Restaurant and Bar, Middlebury

Opened earlier this year, Vyne replaces the Cafe at Middlebury Consignment. Under the direction of executive chef and Culinary Institute of America graduate Michael Trudeau, the restaurant offers American cuisine with Mediterranean influences. Nelson Veiga, the restaurant’s sommelier, has developed a wine list to complement the food. **1365 Whittemore Road, Middlebury, 203-518-4000, vynerestaurant.com**

Evarito's, Norwalk

Featuring Mexican cuisine and cocktails, this SoNo spot is the latest venture from Skål Restaurant Group, which also runs Cask Republic in New Haven, Norwalk and Stamford, as well as The Ginger Man in Greenwich. Tacos, tostadas, and meats and vegetables prepared on a wood-fired grill are among the highlights of the menu. Drinks include margaritas, mojitos and house-made agua frescas, a non-alcoholic fruit drink. **14-16 N. Main St., 203-939-1620, evaritos.com**

Love Bakery and Cafe, Branford

This bakery specializes in cupcakes and a variety of flatbreads, paninis and wraps. The cupcakes are made fresh daily, with leftovers distributed to local fire departments, police department or farms. It is owned by Johnson & Wales University graduates Jamie Lovejoy and Ramon Rios. **4 Brushy Plain Road, Suite 514, 203-208-2353, lovebakeryandcafe.com**

Know of a new Connecticut restaurant? Email Erik Ofgang at efgang@connecticutmag.com.



Pad Thai shrimp and stir-fry rice noodles from Kano Noodle Bar in Stamford.



Clockwise from opposite page, top: Wild striped bass; a Mexcal mule; fluke tartar; and for dessert, crème brûlée and white chocolate crèmeux.

Right: Community Table's new team includes managing partner Joann Makovitzky and executive chef Paul Pearson.



After being closed for a year, Community Table reopened in May. It has hit the ground running with its new chef and a fresh, locally inspired menu. On a recent visit, this menu featured a variety of local vegetables, meats and cheeses. The slow-cooked Maine halibut served with a toasted corn husk broth could make a fish lover even out of the normally seafood averse. Another slow-cooked winner is the pork belly. These thick cuts of meat are cooked for 12 hours and served with grilled caraflex cabbage, honey from Washington’s Steep Rock Honey, and roasted baby carrots. The result is a dish with all the flavors of barbecue pork — thick, fatty meat and a sweet red sauce — but presented in a subtle, elegant manner that is not out of place in this upscale restaurant.

Makovitzky says the halibut is a prime example of Pearson’s talent. “This dish could be a disaster if there isn’t a skillful chef and team,” she says. “He spends a good deal of time working with purveyors sourcing ingredients that will excite the palate.”

I first visited Community Table when Davidsen was in charge of the kitchen. During this period there was a Nordic influence to many dishes, and the meal began

with some of the best bread I’ve ever had. Both the bread and Nordic influence were gone on my return visit, but Community Table continues to do many things exceptionally well. Desserts such as the panna cotta and chocolate crèmeux are among the best in the state. Head bartender Michael L. Moore’s cocktail program is also a strength. Both the Manhattan and Hemingway daiquiri were excellent.

As is often the case, quality does not come cheap. A meal for two with two entrées, two desserts, and three appetizers

came to more than \$200 and left us full, but not stuffed. (We also got two cocktails for \$15 each, and a seltzer and coffee were both \$5). However, if money is no object, or you are looking to splurge, this is a great date location.

Community Table has the same interior feel as it did before its hiatus. There is a sleek, square bar area and an equally sleek dining area with dark wooden tables, and gray and white colorings. “We changed some wall paint color to create a slightly softer aesthetic and had KMR gallery [in

Washington] curate the art. I think the art adds a lot to the space,” Makovitzky says. “The Andersons built a beautiful building and created an interior environment that is extremely appealing. There was very little reason to change anything. They struck the perfect balance of a relaxed, elegant country setting.”

The philosophy that first launched the restaurant remains unchanged as well. “We source the best local ingredients we possibly can and prepare them to enhance their natural expression,” Makovitzky says.

Community Table

223 Litchfield Tpke., Washington
860-868-9354, communitytablect.com

Price range: Second \$24-\$42 (halibut \$34, pork belly \$28), first \$16-\$28, snacks \$5-\$16.

Hours: Mon.-Tue., Thu.-Sat. 5-9:30 p.m., Sun. 3-9 p.m. Wed. closed.

Wheelchair accessible

AMBIANCE Forget about the country setting or farm-fresh cuisine, this place is all cosmopolitan sophistication. Open spaces, gray tones, and dark wooden tables give a feel that is laid back but still perfect for a date night. The room’s acoustics were also excellent and conversation was easy.

FOOD The cuisine is high quality and the restaurant’s true farm-to-table philosophy brings local sourcing to the next level. However, local ingredients come at a premium and that price will be reflected on your bill.

SERVICE Impeccable. During our visit, orders were handled in a timely manner, and a server’s recommendations were helpful. A member of the bar staff greeted us when we arrived and cordially led us to our seats.

Shipping Down to Saybrook

SAYING GOODBYE TO BOSTON TO BECOME PART OF THE ALFORNO TRATTORIA FAMILY | BY MIKE WOLLSCHLAGER

Who says you can't go home?

Bob Zimmel and Linda Giuca have owned Alforno Trattoria in Old Saybrook since 1992, earning accolades along the way in this publication as well as local and national recognition for their pizza and Italian cuisine.

Their son, Ben, grew up in the restaurant before heading off to Boston University. He went solo on his culinary career, traveled to Italy, met his future wife, Michelle, at a mutual friend's birthday party at Foxwoods and worked his way up to general manager at Stephanie's on Newbury in Boston. Then dad called. It was time to get the band back together.

"Unfortunately, not too far into that stint [as GM at Stephanie's]," Ben says, "my father called me up and said, 'You and Michelle have to think seriously about whether you want to come back here or not.'"

Why unfortunately?

"We were having too much fun!"

Michelle says.

"There's a lot of perks that go with the general manager position at Stephanie's," Ben says. "And I hadn't had all the time in the world to experience them when my father called. So I'd worked seven or eight years to get to that point, and then it was like seven or eight months in and he calls up.

"Boston's a tough city in the sense that, you're never gonna be an owner up there unless you have backing of some very wealthy people," says Ben, now the general manager at Alforno. "We had an opportunity to take something that's already established and, not necessarily make it ours — I mean, eventually it could be ours — but we have something that we know still works that we could continue."

Leaving the big city for the shoreline was by no means an easy decision, especially considering Michelle was born and raised in Cambridge and loves that Dirty Water. They eventually made the call to come to Connecticut, but Michelle didn't exactly rip the Band-Aid off. "I wasn't ready. He moved down six months before I did, because I needed one last summer of fun in Boston," Michelle says. "I was coming down Sunday till Wednesday and then I'd go back for the weekend to work and try to get my last fill of home."

Whether Michelle got her fill or not, the whole family is now in Old Saybrook churning out both classic and unique Italian dishes and serving up pizza inspired by Bob Zimmel's epiphany from his first slice at Pepe's when he was 18. One of the forces that was pulling Michelle to Old



Above: A "small" portion of Alforno Trattoria's signature specialty — tagliatelle Bolognese with meat sauce made from braised, not ground, beef and pork.

Right: Not your typical bread basket.

Saybrook just happened to be Alforno's signature dish. "I said, 'If we don't go down, he'll eventually sell the restaurant,'" Ben says of his father.

Michelle's response: "Does that mean no more tagliatelle Bolognese?" Unfortunately.

Making the Bolognese is a labor-intensive, three-day process that involves putting a 50-50 mix of beef and pork, never ground, in a big pot with vegetables, parsley, stock, tomatoes and spices and braising it so the meat releases its flavors into the sauce and the stock and vegetables infuse the meat. "A person from Bologna would yell at us and say that's not really how you make Bolognese," Ben says. "And they'd be right. But we don't care. We think it's delicious."

This was the dish Ben and Michelle used to pack and bring back to Boston a few pounds at time. (We searched the menu for five pounds of tagliatelle Bolognese to go, but couldn't find it. Must be for family only.) For an amateur sauce maker like myself, this was a truly eye-opening meal. The braised meat adds a heartiness and flavor complexity that I now realize I've been missing my whole life.

The tagliatelle (\$17.50-\$22.50) was every bit as thick and rich as the gnocchi (\$20)



was light and delicate. Not smothered or swimming in a thick sauce, each little dumpling had individuality and integrity, like savory snowflakes resting atop a Parmesan cream.

We, of course, had to try the Frank Pepe-inspired pizza, and on recommendation selected the bianca ala Romana (\$16-\$25) — both Ben and Michelle's favorite — which was a stellar mix of caramelized onions, European bacon, mozzarella and fresh thyme. The veal ricotta meatballs (\$10) and warm goat cheese salad (\$11.50) — the goat cheese is baked in a crushed walnut crust — were an auspicious start to a thoroughly enjoyable evening.

At the time of our visit, Ben and Michelle were planning to head to Italy

for a few weeks in September. “We worked really hard this summer, so it’s due,” Michelle says. Part of that working hard was the addition of a bar area at Alforno. Michelle tended bar all over Boston, but there was an even bigger reason for the upgrade. “I said to Michelle, ‘If we don’t work together, we’ll never see each other,’” Ben says.

The result is a black, subway-tiled bar with offset oak boxes on the wall and

accompanying granite-topped tables in the bar area. But the addition of a bar doesn’t take away from the family-friendly atmosphere. Children were eating at the tables in the bar area and the noise level was minimal and the conversation easy.

“In Boston I was slinging drinks and slinging food and I got to know people and it was great, but down here it’s like a family,” says Michelle, now the bar manager. “Everyone comes in and wants to

hug you and kiss you and wants to know about your life, and it’s really nice. It’s a real sense of community and that’s something that I really didn’t have in Boston.”

Alforno Trattoria

1654 Boston Post Road, Old Saybrook

860-399-4166, alforno.net

Hours: Lunch, daily noon-2:30 p.m.; dinner, Sun.-Thu. 5-9 p.m., Fri.-Sat. 5-10 p.m.

Wheelchair accessible

Behind Door No. 1

NEW HAVEN’S NEXT DOOR IS A NEIGHBORHOOD DESTINATION FOR SMALL PLATES AND PIZZA

BY ERIK OFGANG

New Haven is the opposite of a pizza desert. World-renowned pizza, er, *apizza* options abound, from Pepe’s, Sally’s and Modern to BAR and relative newcomers such as De Legna. So when I heard that pizza was one of the specialties at Next Door, a new bar and restaurant on Humphrey Street, I admired the restaurant owner’s chutzpah but privately wondered if the concept would work. Arriving at the restaurant on a recent evening, I learned that Next Door is about far more than just pizza.

Opened in June, in the space that once held the venerable restaurant Humphrey’s, the expansive interior includes two distinct, yet linked, bar and dining areas. Each has a warm and welcoming neighborhood feel. In addition to its creative pizzas, Next Door has a wide variety of well-crafted and interesting food options, and the bar features 32 craft beer taps as well as excellent cocktails.

The restaurant is owned by three veterans of the New Haven food scene: Douglas Coffin, who launched Big Green Truck Pizza (a mobile, wood-fired pizza truck business); Dom Giannotti, who owns Dive Bar & Restaurant in West Haven; and Robin Bodak, the owner of Coco Tamale, a New Haven street cart and catering company. The owners met while working “next door” to Next Door’s location at the adjoining garage that houses the Big Green Truck Pizza fleet.

Coffin explains that the restaurant’s pizza-making philosophy is a dough-centered one. “All great pizza starts with the dough,” he says. “I started off as a bread baker, so I use a very simple dough, just four ingredients, with a long, slow rise. That way, even when it’s stretched very thin, New Haven-style, it still has some body and flavor to it. The pizzas are baked at 700 degrees in our wood-fired brick oven, which gives that signature New Haven crisp. And as with most of our dishes, our pizza ingredients are made from scratch and topped with the best-quality mozzarella and Romano cheeses that we can find.”

More than a dozen varieties of pizza are offered, including many New Haven classics like white clam, clams casino, mashed potato and the New Haven plain. My party tried the mashed potato (\$22) and margherita (\$18). Both were better-than-average pies, but the mashed potato, which comes topped with caramelized onions and bacon, was deemed the superior pie.

Even better than the pizza were the small plates we enjoyed, including duck nuggets topped with fermented carrots (\$9) and our favorite of the evening, short rib fries (\$13), a plate of shoestring fries topped with Parmesan cheese, braised short rib and tomato and basil.

This fries dish is inspired by poutine, the French-Canadian delicacy consisting

of french fries topped with cheese curds and gravy.

“We swapped out elements like the cheese curds for the Parmesan crumbles,” says Maria Corina, the restaurant’s general manager. “The short ribs are braised slow and long overnight, which is how you get its softness and maximum flavor.”

The beverages are also a strength at Next Door. Recent on-tap beer options included sought-after local brews such as Sip of Sunshine and #NoFilter. Cocktails like the rum-fueled Next Door Punch and bourbon-powered Kitchen also hit the spot.

“The bar focuses on craft and local libations,” Corina says. “Our craft cocktails are made from scratch with fresh fruits and garnishes and quality liquors. ... We also have a large bourbon, scotch and whiskey collection and carefully picked wine list to pair with our menu.”

Happy hour Monday through Friday 4:30-7:30 p.m. includes \$2-off draft beers, and select \$5 wines and \$8 cocktails. That, plus the place’s friendly, open space and neighborhood feel, make Next Door a door worth opening.

Next Door

175 Humphrey St., New Haven

475-234-5969, nextdoornewhaven.com

Hours: Mon., Wed.-Thu. & Sun. 4:30 p.m.-midnight, Fri.-Sat. 4:30 p.m.-1 a.m. Closed Tue.

Wheelchair accessible



Duck nuggets with fermented carrots

PHOTO: DOZY IMAGES, CAMERON HARRIS



CRAFT CRUISING

Exploring Craft Culture
One Drink and Story at a Time

That Fermented Feeling

The State's First Kombucha Taproom Opens in Danbury

A few years into his sobriety, Ian Ceppos found himself craving a drink. Not the alcoholic drinks he had once enjoyed, but something non-intoxicating he could drink in a social setting with friends or over dinner.

Unimpressed by the sugary sodas and juices available, and not wanting to live the rest of his life on water alone, Ceppos, a commercial real estate broker, began to explore the ancient art of making kombucha, a fermented tea with a refreshing, tart flavor that can be reminiscent of a beer or other alcoholic beverage. His wife, Liz, who had a background in business, soon joined him in the quest. They quickly got good at making the beverage, like best-kombucha-I've-ever-had good at it.

In the spring of 2017, they launched Cross Culture Kombucha and began offering the drink on tap in Danbury at Mothership Bakery & Cafe and Pour Me. Today, they are producing a sought-after line of kombucha from a commercial kitchen they rent. Flavors range from hopped kombucha to mojito, and they are available at more than 50 restaurant and stores, mostly in Fairfield County, and at the Fairfield and Westport farmers markets.

As of this writing, Cross Culture was scheduled to open the first kombucha taproom in the state by October. The building housing the Cross Culture brewery and taproom is at 52 Division St. in downtown Danbury. Slated to be open three days a week at first, the taproom is small with a polished wooden bar and modern brewery aesthetic. Located at the front of the kombucha brewery, it will be a place visitors can try a variety of the beverages and fill growlers while hanging out in an alcohol-free environment.

Originating in ancient China, kombucha is made with a symbiotic culture of bacteria and yeast (or SCOBY). The resulting drink has many organic acids, beneficial bacteria, vitamins, antioxidants and enzymes that are, like other fermented foods, thought to aid in gut health.

Personally, though I always liked the idea of kombucha, my first interactions with the drink were unpleasant. Most widely distributed kombuchas I tried had a tangy, earthy flavor with a vinegar aftertaste that I couldn't manage for more than a few sips.

Then I tried Cross Culture's kombucha. Free of the vinegar and tang and without the unpleasant aftertaste, Cross Culture's product was an ever-so-slightly tart and infinitely refreshing drink that reminded me of a hard cider or sour beer.



Liz says the Cross Culture secret is freshness and careful taste-testing. Each batch of Cross Culture kombucha starts as a tea. Then the fermentation process begins, which varies in length.

"We pull it at precisely the time that we think the taste is just right," Liz says. "We call it a tea-forward flavor, rather than something that's fruit forward or more of a juice."

She adds that many grocery-store varieties of kombucha have to travel so far they are not as fresh and overly fermented. Some varieties also add juice, which can degrade the taste.

Liz and Ian say they don't like to push the drink on people. As with non-alcoholic beer, for some non-drinkers, kombucha's similarity to alcohol can act as a trigger. And although Liz and Ian's kids, who are both under 10, love the drink, they say it's a beverage designed with adults in mind.

Cross Culture products are bottled and sold at some retail spots, but Liz and Ian are primarily focused on getting it into restaurants and bars on tap, where it can take its place alongside other fermented beverages.

When you go out, there "are binders of options for alcohol," says Liz, adding when you ask for something non-alcoholic, the only options will be soda and maybe milk. "It's time for something else that people can be excited about." | ERIK OF GANG |

Cross Culture Kombucha

52 Division St., Danbury

203-794-4773, crossculturekombucha.com

Hours: Wed. & Fri. 2-7 p.m., Sat. 10 a.m.-4 p.m.

Closed Sun.-Tue. & Thu.

Wheelchair accessible

Tacos from the Sea

CRISPY SCALLOP TACOS

BY RONALD DUTES OF
FATBOY'S KITCHEN AND BAR

BY PAMELA BROWN

Taco Tuesday takes on new meaning in the hands of chef Ronald Dutes. "I wanted a unique way to allow the Stonington scallops to shine," says Dutes, co-owner of Fatboy's Kitchen and Bar in New London. "I regularly use a lot of the components for this dish such as pico de gallo and chipotle crema, so a taco seemed like the perfect vessel to serve these lightly battered, succulent Stonington scallops."



Fresh local seafood is only one type of ingredient that inspires Dutes.

"I don't like to be pigeonholed into cuisine from one specific region, so my menu is New American comfort food which allows me to pull from flavors from around the world," Dutes says. "I also enjoy working with Latin American flavors. When I was a child growing up in Brooklyn, New York, I would regularly stop at a small vendor that sold only elotes — Mexican street corn — and tamales. I would look forward to that moment after school on the way home when I could get an elote. It was interesting, unique and delicious and I was enamored."

Dutes' first job was at age 16 at a Carvel. "I immediately took to it and I learned how to decorate all the cakes and I was eventually put in charge of making special-order cakes," Dutes says. "The special-order cakes allowed me to flex my creativity and to experience the customer appreciation when they picked up their orders." This prompted him to enroll in a two-year culinary arts program offered by his high school.

After learning the basics, Dutes embarked on a journey into the food industry and never looked back. He attended Johnson & Wales University and worked at numerous well-known establishments including Grand Lux Cafe and Blue Water Grill, both in New York, and David Burke Prime Steakhouse at Foxwoods Resort Casino. Dutes opened Fatboy's Kitchen and Bar in 2016.

Observing the talents of other professional chefs keeps Dutes on the leading edge. "I do enjoy Bobby Flay's style of cooking. I would regularly eat at Mesa Grill on Fifth Avenue in New York City when it was open in order to gain some

inspiration and see what he was doing," says Dutes, who likes to have fun in the kitchen. "I tend to follow trends and what's popular at the time and put a little fun, flavorful twist on it. Currently, burgers have regained popularity; so one of the awesome burgers we serve is a McLovin Burger, which is served with American cheese, smoked cherry barbecue mayo, and crispy shallots."

Experimenting with and inventing new dishes is where Dutes finds his enjoyment. "That's the best part of my job — and, of course, the guest reaction when they love something unique that they've tried."



Ronald Dutes, chef and co-owner of Fatboy's Kitchen and Bar in New London



CRISPY SCALLOP TACOS

Chef's tip: Dutes suggests asking your local seafood vendor for scallop pieces, which are often less expensive than whole scallops and just as fresh and delicious.

Yield: 2 tacos

Time: 30 minutes

INGREDIENTS

2 6-inch flour tortillas
6 ounces Stonington scallop (or other scallop) pieces
4 ounces beer batter (*see recipe*)
3 ounces pico de gallo (*see recipe*)
3 ounces chipotle crema (*see recipe*)
4 ounces shredded romaine lettuce
Tortilla chips

DIRECTIONS

- In a bowl, coat the scallop pieces in beer batter. In lieu of a fryer, fill a pan with about two inches of oil (canola is best), or enough to submerge the scallop pieces. Heat the oil to about 350 degrees and drop in the scallops. Be sure to scatter the pieces as you drop them in the oil so they don't clump together. Fry the scallop pieces for about 1½ minutes until light brown.
- While the scallops cook, warm up the tortillas in a dry sauté pan on high heat for 20 seconds, turning after 10 seconds so each side is warmed. Or you can put them in the oven for a minute.
- Fill each warm tortilla with half of the romaine lettuce and split the scallop pieces equally among the tortillas. Sprinkle pico de gallo evenly over the tacos and drizzle some of the chipotle crema over the top. To serve, pull the sides up of the tortilla to look like a taco shell and lean against a handful of tortilla chips.

BEER BATTER

INGREDIENTS

6 ounces Samuel Adams Summer Ale, or a lager
3 ounces all-purpose flour
Salt and pepper, to taste

DIRECTIONS

Whisk ingredients together until there are no visible clumps. Add salt and pepper to taste.

PICO DE GALLO

INGREDIENTS

5 plum tomatoes
1 small red onion
2 jalapeño peppers
1 tablespoon lime juice
1 tablespoon finely chopped cilantro
Salt and pepper, to taste

DIRECTIONS

Slice tomatoes and red onion a quarter-inch thick. Slice jalapeños in half and remove the seeds. Put tomatoes, onions, and jalapeños through a dicer. Add lime juice, cilantro, salt and pepper; mix well.

CHIPOTLE CREMA

INGREDIENTS

1 cup mayonnaise
1 cup sour cream
1 tablespoon white vinegar
1 teaspoon dried ill
1 teaspoon garlic powder
1 teaspoon onion powder
¼ small can of chipotle peppers in adobo purée

DIRECTIONS

In a bowl, whisk all ingredients together. You only need a drizzle for the tacos, leaving crema for future use.



PHOTOS: MIKE WOLLSCHLAGER

The Home Run (chicken cutlets with balsamic vinegar, roasted peppers and fresh mozzarella on a hard roll) hits it out of the park.

Home Plate Deli

Eater Up! In Monroe, Two Friends Became Teammates and Swung for the Fences

*Take me out to the ball game,
Take me out with the crowd,
Buy me some chicken cutlets with balsamic
vinegar, roasted peppers and fresh mozzarella on a
hard roll ...*

October brings the Major League Baseball playoffs, so if you're in the mood to mix America's pastime with lunchtime, slide into Home Plate Deli in Monroe. Longtime friends Bob Fusco (a Yankees fan) and Curt Dionis (a Mets fan) walked away from their jobs in 2000 — ironically the year the Yankees and Mets met in the World Series — in order to finally call their own shots. "Me and Curt decided, you know what, we're gonna open up a little Italian deli, put a little baseball flair to it, because we're both sports guys," Fusco says.

Part of that flair is a tiled batter's box and home plate design on the green floor in front of the counter. Most of the menu is that of a typical deli, but the sandwich specials — The Starting Lineup — are numbered 1-9 and named after the corresponding defensive positions for each player on a baseball field. For example, the No. 5 is called The Third Baseman (\$9 roll, \$11 grinder) and features salami, sopressata, prosciuttini ham, mortadella, provolone, roasted peppers and artichoke hearts.

The specialty of the house is The Home Run (\$8-\$10, the ingredients are listed in lieu of peanuts and Cracker Jack in the opening song). The cutlets are thin, tender and cooked just right and the tang of the vinegar and peppers goes beautifully with the giant hunk of fresh mozzarella. The cheese is at first a

cool juxtaposition to the hot cutlets, but in the later innings it pulls a double switch and melts, providing a doubleheader of flavor experiences within a single sandwich.

Before answering their call to the big leagues, Fusco was a letter carrier and Dionis was a recruiter. At the time, some people balked at their decision. "I wouldn't have quit if I didn't think it was gonna work," Fusco says. "My father's grandfather started on Arthur Avenue [in the Bronx] — Fusco's Bakery. Being around that stuff, and eating out all the time, I can walk in a place

and tell you how good it is in a heartbeat, you know what I mean?"

When filling out their lineup card each day, there's no debate about what's at the top. "We knew that we'd put quality first all the time, every time," Dionis says. "When you get consistent, that's when you get your following. And that's the most important thing."

The logo for Home Plate Deli features a fork and knife crossed and laying on home plate. Dionis says that symbolizes their combination of home cooking with the baseball theme. I suggested the idea of adjusting their triangular roofline into the shape of home plate. "Yeah, tell that to the landlord," Dionis says.

Arthur Avenue is still a role player, as the deli gets its bread from Terranova Bakery and cannoli filling from Artuso Pastry. But the two Trumbull High grads are all about the hometown fans as well. They sponsor Little League teams every year and provide food for Masuk High sports teams and the school's post-graduation party.

"You see these people, and 90 percent of them are repeat customers, if not higher," Dionis says. "So if you get to know the people — in a small town you better have repeat business otherwise you're not gonna make it too long. We plan on running it as long as we can and we do the best we can every day."

When asked if he'd agree to keep working at Home Plate until the Mets win the World Series, Dionis conceded he may need to make a call to the bullpen. "I don't know about that. It could be 100 years." | MIKE WOLLSCHLAGER |



**UNDER
THE
RADAR**

Home Plate Deli

483 Monroe Tpk., Monroe
203-445-8178

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(per the American Cancer Society, 2018)



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Fairfield County

Artisan • New England A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Road, Southport, 203-259-2800 artisansouthport.com. Open daily. L D SB, \$\$, WA

b Restaurants • Burgers Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1262 Post Road, Fairfield, 203-955-1208; 230 Tresser Blvd., Stamford, 203-964-8353 burgersbeerbouton.com. Open daily. L D LS, SB (Fairfield only), \$, WA

Bar Sugo • Italian • EP RC This beloved Italian restaurant bills itself as the place where “modern Italian meets peasant food.” That philosophy shines through in its delicious offerings. • 102 Wall St., Norwalk, 203-956-7134 barsugo.com. Closed Mon. D SB, \$\$, WA

Barbarie's Black Angus • American • EP RC Elegant yet cozy atmosphere offering high quality, dry-aged steak on premises, as well as seafood and appetizers paired with an extensive wine list. Expansive brunch, lunch and dinner menu. Reservations recommended. • 5 Eagle St., Danbury, 203-826-7406 beststeakhouseandbrunch.com. Open daily. L D LS SB, \$\$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP RC Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 4180 Black Rock Tpke., Fairfield, 203-255-0800; 515 West Ave., Norwalk, 203-854-5600; 222 Summer St., Stamford, 203-348-4800 barcelonawinebar.com. Open daily. L (Fairfield & Stamford) D LS SB, \$\$, WA

Basso Cafe • Mediterranean Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 bassobistrocafe.com. Closed Mon. L (Tues.-Sat.), D, \$\$\$

The Blind Rhino • American • EP RC Sports bar features a small but diverse and flavorful menu, plus a shuffleboard table and 27 big-screen TVs. • 15 N. Main St., Norwalk, 203-956-7243 theblindrhino.com. Open daily. L (Fri-Sun) D, \$, WA

Butcher's Best Country Market • Deli • RC Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 butchersbestmarket.com. Closed Sun. L, \$

Cactus Rose • Latin American • EP Fresh, creative fusion of Latin American entrees and hand-crafted margaritas in a vibrant dining area complete with Southwestern decor and outdoor patio. • 5 River Road, Wilton, 203-762-8484 cactusrosewilton.com. Open Daily L (Sat-Sun) D, \$\$, WA

Cask Republic • American • EP Serious chef-crafted American fare as well as creative interpretations of globally inspired dishes with an inviting and fun vibe. • 99 Washington St., #2, Norwalk, 203-354-0163; 191 Summer St., Stamford, 203-348-2275 caskrepublic.com. Open daily. L D SB, \$\$, WA

Coalhouse Pizza • Pizza • EP Besides coal-fired pizza, the jazz-themed menu also includes wraps, burgers and plates, and an extensive draft selection. • 85 High Ridge Road, Stamford, 203-977-7700 coalhousepizza.com. Open daily. L D LS, \$\$, WA

Coromandel Cuisine of India • Indian • RC Wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, 203-662-1213; 316 South Main St., Newtown, 203-426-7143; 68 Broad St., Stamford, 203-964-1010; 17 Pease Ave., Southport, 203-259-1213 coromandelcuisine.com. Derby & Southport closed Mon. L, D, \$\$, WA

The Cue • Barbecue • EP Upscale BBQ restaurant with a wide-ranging menu offering traditional and authentic wood fired BBQ dishes, as well as specials, ranging from fresh and locally sourced seafood to homemade pasta to wood-fired steaks. Also serving Sunday brunch. • 2 Pembroke Road, Danbury, 203-207-4669 thecuedanbury.com. Open daily. L D SB, \$\$

Ecco Rooftop Eatery • American • EP Located just above La Zingara, this casual spot serves up seasonal American cuisine in an airy, light-filled space with a retractable glass roof for al fresco dining. • 8 P T Barnum Square, Bethel, 203-744-7500 eccorooftop.com. Closed Tues. L D SB, \$\$, WA

El Segundo • Global • EP Small plates of “global street food” with flavors from places all over the world, in a fun, hip atmosphere. • 3 N Water St, Norwalk, 203-939-9765 elsegundosono.com. Open daily. L D LS, \$, WA

Elm • American Drawing inspiration from a local network of farmers and artisans, the inventive and seasonally inspired cuisine here is made with the freshest local, top-quality ingredients and served in an elegant, minimalist environment. • 73 Elm St., New Canaan, 203-920-4994 elmrestaurant.com. Open daily. L (Mon-Fri) D SB, \$\$\$, WA

Fat Cat Pie Co. • Pizza • EP A community-based wine-pub featuring small-production wine, craft American beer, thin-crust organic pizza, generous organic salads, artisanal cheese and charcuterie, house-made delectable desserts and a true espresso bar. • 9-11 Wall St., Norwalk, 203-523-0389 fatcatpie.com. Open daily. L (Fri-Sat) D, \$, E, WA

Fortina • Italian Enjoy the award-winning Luigi Bianco pizza, cooked in wood-fire ovens, on the rooftop dining area. • 120 Washington Blvd., Stamford, 203-703-9080 fortinapizza.com. Open daily. L D SB, \$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP RC The coal-fired brick oven which makes the legendary thin-crust pizza at the original Pepe's has been carefully replicated in their satellite locations. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 pepespizzeria.com. Open daily. L D, \$, WA

Homestead Inn — Thomas Henkelmann • French Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 homesteadinn.com/thomas-henkelmann. Closed Sun.-Mon. L (Tue-Fri), D, \$\$\$, WA

Ibiza Tapas Danbury • Tapas Surround yourself with the sights, sounds, flavors and scents of Spain, with both hot and cold as well as traditional and modern tapas. • 93 Mill Plain Road, Danbury, 203-616-5731 ibiza-tapas.com. Closed Mon. D LS, \$\$, WA

Ichiro • Sushi Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 ichirodanbury.com. Open daily. L D LS, \$\$, WA

Jesup Hall • American • EP Diverse and ingredient driven, the menu is constantly changing and the food is difficult to label but consistently intriguing. • 90 Post Road E., Westport, 203-557-6198 jesuphallwestport.com. Closed Sun. & Mon. L (Thurs, Fri, Sat) D, \$\$\$, WA

Joseph's Steakhouse • American • EP Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 josephssteakhouse.com. Open daily. L (Mon-Fri) D, \$\$\$, WA

Kawa Ni • Asian • EP RC A creative interpretation of pan-Asian cuisine and culture, styled after a Japanese pub and using locally grown ingredients. • 19A Bridge Square, Westport, 203-557-8775 kawanwestport.com. Closed Mon. L (Tue-Sat) D LS, \$\$\$, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: \$ — inexpensive (under \$15); \$\$ — moderate (\$15-\$25); \$\$\$ — expensive (over \$25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); EP = 2018 Experts' Pick; RC = 2018 Readers' Choice.

dining guide | fairfield county

King's • American • EP Breakfast and lunch served up in a cozy, rustic atmosphere. • 265 S Main St., Newtown, 203-426-6881. Open daily. B L, \$

Kolam • Indian • EP RC Offers up a wide variety of regional Indian cuisines. • 316 S Main St., Newtown, 203-426-7143 kolamrestaurant.com. Open daily. L D, \$\$, WA

Kotobuki Japanese Cuisine • Sushi • RC Rated "one of the best sushi restaurants" by Zagat for the past two decades, Kotobuki offers high-quality, classically prepared and authentic Japanese food. Reservations suggested. • 457 Summer St., Stamford, 203-359-4747 kotobukijapaneserestaurant.com. Closed Mon. L (Tue-Fri) D, \$\$, WA

Le Fat Poodle • French • EP Enjoy Southern, Latin, and globally flavored French cuisine in an upscale dining room or on the 30-seat outdoor patio. • 20 Arcadia Road, Old Greenwich, 203-717-1515 lefatpoodle.com. Open daily. L D SB, \$\$\$, WA

Local Kitchen and Bar • American Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 sonolocal.com, fairfieldlocal.com. Open daily. L D SB, \$\$\$, WA

Luc's Cafe • French • EP An authentic French bistro offering non-stop service from 11 a.m. on, with terrace dining available in the warmer months. • 3 Big Shop Lane, Ridgefield, 203-894-8522 lucscfe.com. Closed Sun. L D, \$\$\$, E, WA

Market Place Kitchen & Bar • American Featuring American farm-to-table cuisine with a locally sourced menu. • 33 Mill Plain Road, Danbury, 203-616-5836 marketplacedanbury.com. Open daily. L D LS, \$\$, WA

Match • American • EP The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, 203-852-1088 matchsono.com. Open daily. D LS, \$\$\$, WA

Mexicali Rose • Mexican • EP Authentic Mexican food that reflects the rustic tastes of Mexico's Yucatan Peninsula and freshness of the ingredients. • 71 S Main St. #1, Newtown, 203-270-7003 mexicalirosenewtown.com/. Closed Mon. L D, \$, WA

Milano Wine Bar & Pizzeria • Italian Unique pizza offerings such as the peaches and bacon pie and an extensive cocktail selection. • 281 Fairfield Ave., Bridgeport, 203-275-8561 milanowinebar.com. Open daily. L D, \$, WA

New Wok • Chinese • RC Chinese dishes such as Fisherman's Casserole and Crispy Walnut Shrimp & Chicken draw inspiration from Szechuan, Hunan, Malaysian, and Thai cuisine. • 228 S Main St # D16, Newtown, CT 06470, 203-270-3738 newwokrestaurant.weebly.com. Open daily. L D, \$, WA

Nom-eez, Bridgeport • Vietnamese • EP Traditional Vietnamese cuisine and street food made from fresh, clean-tasting ingredients prepared with playful, sometimes quirky creativity. • 2992 Fairfield Ave, Bridgeport, 203-923-8686 nom-eez.com. Closed Mon. B (Fri-Sun) L D, \$, WA

Nouveau Monde Wine Bar & Bistro • American • EP RC This stylish bistro serves elevated American comfort food with an elegant ambiance. Seasonal entrées are served with a wine list with dozens of wines by the glass and well over 100 by the bottle, along with a curated craft beer, spirits, port and sherries list. • 6 Washington Ave, Sandy Hook, 203-491-2723 nouveau-monde-wine-bar.com. Open daily. D SB, \$\$, WA

Paci • Italian Exceptional Italian cuisine which redefines classic dishes while creating new ones using the highest quality of fresh organic ingredients. • 96 Station St., Southport, 203-259-9600 pacirestaurant.com. Closed Mon. D, \$\$\$, WA

Pho Vietnam • Vietnamese • RC A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 phovietnamrestaurant.com. Open daily. L D, \$\$, WA

Positano Ristorante • Italian This restaurant has been owned and operated by the Scarpati family since 1999. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 positanosrestaurantwestport.com. Open daily. L D SB, \$\$, E

Red Rooster Pub • American • RC American comfort food and family fare such as steaks, burgers, pizza, chops, ribs and much more, served in a rustic decor atmosphere. • 160 S. Main St., Newtown, 203-270-0788 redroosterpubnewtown.com. Open daily. L D SB, \$\$, WA

Roberto's • Italian Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 robertosmonroe.com. Open daily. L (Sun) D, \$\$, WA

Sal e Pepe Contemporary Italian Bistro • Northern Italian • RC Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 salepeperrestaurant.com. Open daily. L (Mon-Fri) D, \$\$, WA

The Schoolhouse at Cannondale • American • EP With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 schoolhouseatcannondale.com. Closed Mon. L (Fri-Sat) D (Wed-Sat) SB, \$\$\$, WA

The Sitting Duck Tavern • American Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 sittingducktavern.com. Open daily. L D LS SB, \$\$, WA

The Spinning Wheel • American • RC Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic-style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, 203-664-4000 swredding.com. Closed Mon. L (Thu-Sat) D SB, \$\$\$, WA

Taproot • New American • EP Open and roomy space where lots of different inspirations come together in excellent dishes that are influenced by what products are in season. Reservations recommended. • 269 Greenwood Ave., Bethel, 475-329-5395 taprootct.com. Closed Sun. & Mon. D SB, \$\$, WA

Tequila Mockingbird • Mexican The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 tequilamockingbirdnc.com. Open daily. D, \$\$\$, WA

Thai Spice • Thai • RC Traditional Thai recipes including Pad Thai, Big Bowl Soup, Summer Shrimp Rolls and Papaya Salad. • 345 Main Ave, Norwalk, 203-846-3533 thaispicenorwalk.com. Open daily. D, \$, WA

Toro • Sushi • EP RC Open sushi bar, plus Japanese, Chinese and hibachi menu in a modern Asian decorated atmosphere. • 28 Churchill Road, Newtown, 203-364-0099 bestasianfoodnewtown.com. Open daily. L D, \$\$, WA

Valencia Lucheria • Latin American • EP Venezuelan cuisine served up in large portions in a bright, relaxed atmosphere. • 164 Main St., Norwalk, 203-846-8009 valencialucheria.com. Open daily. B L D SB, \$\$, WA

Wafu Asian Bistro • Asian Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 wafuasianbistro.com. Open daily. L D, \$, WA

Walrus + Carpenter • Barbecue • EP Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 walruscarpenterct.com. Closed Mon. L (Wed-Sun) D LS, \$\$, E, WA

Washington Prime • American • EP RC The land and sea menu has elements of Americana with cross-cultural influences. The restaurant also boasts an impressive beverage program. • 141 Washington St., South Norwalk, 203-857-1314 washingtonprimect.com. Open daily. L (Wed-Sun) D SB, \$\$\$, WA

Hartford County

2 Hopewell Bistro & Bar • New American • EP This upscale bistro serves all natural meats, cut and portioned daily on premise, and fresh ocean seafood in a sophisticated yet casual atmosphere. Reservations recommended. • 2 Hopewell Road, South Glastonbury, 860-633-9600 2hopewell.com. Closed Mon. D, \$\$\$, E, WA

Abigail's Grille and Wine Bar • American Completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or horseradish encrusted salmon. • 4 Hartford Road, Simsbury, 860-264-1580 abigailsgrill.com. Open daily. L D SB, \$\$\$, WA

Artisan • New England A farm-to-table restaurant with New England-inspired seasonal cuisine. • 1 Memorial Road, West Hartford, 860-937-2525 artisansouthport.com. Open daily. L D SB, \$\$\$, WA



Upscale Casual Dining

LUNCH • DINNER
PRIVATE MEETING ROOMS
PATIO DINING



Italian Seafood & Steakhouse

1053 Farmington Avenue, Farmington CT 06032 • 860-678-9366

Monday Appointment Only • Tue - Thu 11:00 am - 10:00 pm
Fri - Sat 11:00 am - 12:00 am • Sunday 12:00 pm - 10:00 pm

@ the Barn • American This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 atthebamgranby.com. Closed Mon. L D (Tues.-Sun.) SB, \$\$, WA

b Restaurants • Burgers Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737; 4 Railroad St., Simsbury, 860-658-4477; 138 Park Road, West Hartford, 860-231-1199 burgersbeerbourbon.com. Open daily. L D LS, SB (Glastonbury only), \$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP RC Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 971 Farmington Ave., West Hartford, 860-218-2100 barcelonawinebar.com. Open daily. L D LS SB, \$\$, E, WA

bartaco • Mexican Upscale, South America- and California-inspired street food a beach resort-type atmosphere. • 971 Farmington Ave., West Hartford, 860-586-8226 bartaco.com. Open daily. L D LS, \$, E, WA

Carbone's Kitchen • Italian Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 carboneskitchen.com. Open daily. L (Mon.-Fri.) D, \$\$, WA

Carbone's Ristorante • Italian This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster pappardelle, grilled scottish salmon and eggplant, and veal cuscinetto. • 588 Franklin Ave., Hartford, 860-296-9646 carbonesct.com. Closed Sun. L (Mon.-Fri.) D, \$\$\$, WA

Costa del Sol • Spanish/Mediterranean • EP Galician restaurateur Jose "Pepe" Feijoo incorporates the old and the new, breathing new life into a cuisine rich in Spanish heritage, with a focus on tapas and seafood. Tapas bar, sun rooms, patio, private function room and a small market. • 901 Wethersfield Ave., Hartford, 860-296-1714 costadelsolhartford.com. Closed Mon. L (Tue-Fri) D, \$\$\$, WA

Cugino's • Italian Upscale casual dining spot offering steak and seafood, and Italian specialties such as chicken piccata and veal alla champignon. Reservations recommended. • 1053 Farmington Ave., Farmington, 860-678-9366 cuginosrestaurantfarmington.com. Closed Mon. (except by appt.) L D LS, \$\$

Firebox • New American Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, 860-246-1222 fireboxrestaurant.com. Closed Mon. L (Mon-Fri) D SB, \$\$\$, WA

GoldBurgers • Burgers • EP The big (with a capital B) juicy specialties at GoldBurgers are all made with locally sourced beef and include the venue's namesake, the GoldBurger, a monster of a burger made with two patties and crowned by potato chips. • 1096 Main St., Newington, 860-665-0478 goldburgers.com. Open daily. L D, \$, WA

India • Indian • EP Fun, locally sourced, Farm-to-Table Restaurant featuring traditional Indian cuisine and bright new dishes with British Colonial overtones • 54 Memorial Road, West Hartford, 860-726-4103 indiawesthartford.com. Open daily. L D SB, \$\$, WA

J. Timothy's Tavern • Gastropub • EP RC This historic pub offers up casual fare such as the famous "dirt wings," prime rib, chicken pot pie and French onion soup. • 143 New Britain Ave, Plainville, 860-747-6813 jtimothys.com. Open daily. L D LS, \$\$\$, WA

Max Downtown • American Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. • 185 Asylum St., Hartford, 860-522-2530 maxdowntown.com. Open daily. L (Mon.-Fri.) D LS, \$\$\$, WA

Max Fish • Seafood Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 maxfishct.com. Open daily. L D LS SB, \$\$, WA

Max's Oyster Bar • Seafood • RC Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 maxrestaurantgroup.com/oyster. Open daily. L D LS SB, \$\$\$, WA

ON20 • Contemporary French / American • EP RC Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 ontwenty.com. Closed Sun. L (Mon-Fri) D (Thu-Sat), \$\$\$, E

Present Company • American • EP Seasonal menus using fresh local ingredients and prepared in a unique open-kitchen atmosphere. Five-course chef's tasting menu available nightly. Catering and private events available. • 2 Tunxis Road, Tariffville, 860-658-7890 presentcompanyct.com. Closed Sun. & Mon. D, \$\$\$, WA

Rooster Co. • American • EP Rotisserie chickens made to perfection are the heart and soul of menu here. • 1076 Main St., Newington, 860-757-3969 roostercompany.net. Open daily L D SB, \$\$, WA

Ruth's Chris Steak House • Steak Famously known as "the steak that speaks for itself," the steaks served here are customer-aged USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 ruthschris.com. Open daily. L (Sun) D, \$\$\$, WA

Savoy Pizzeria and Craft Bar • Pizza • RC Pizza made with artisanal dough and baked in 900 degree wood-fired ovens can be paired with select wines for a true Neapolitan experience. • 32 LaSalle Road, West Hartford, 860-969-1000 maxrestaurantgroup.com/savoy. Open daily. L D LS, \$, WA

Sushi Red • Sushi • EP Offers up delicious, fresh, hand-crafted sushi in a quiet, intimate setting. • 450 East St., Plainville, 860-410-1829. Closed Sun. L D, \$, WA

Trumbull Kitchen • American "Global comfort food" is served at communal tables at this sophisticated city brasserie. • 150 Trumbull St., Hartford, 860-493-7417 maxrestaurantgroup.com. Open daily. L (Mon-Sat) D LS, \$\$, WA

Vinted Wine Bar & Kitchen • Tapas This exciting restaurant in Blue Back Square serves over 70 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 vintedwinebar.com. Open daily. L D LS SB, \$\$, WA

Zohara • Mediterranean • EP Flavors of the Mediterranean, particularly Middle Eastern flavors, in an upscale setting alongside craft cocktails featuring Mediterranean-inspired spices, and wines from the region. • 991 Farmington Ave., West Hartford, 860-955-0300 zoharact.com. Open daily. L D LS SB, \$\$, WA



The Perfect Pub
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Country & Abroad



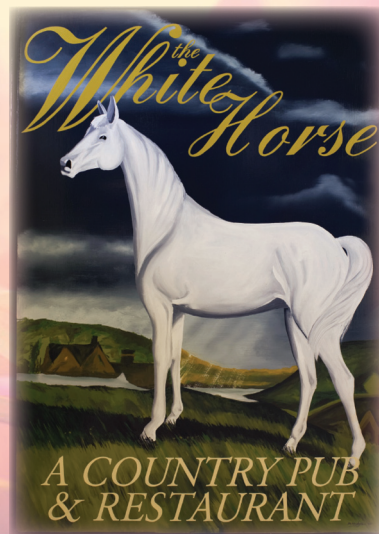
The White Horse

A Country Pub & Restaurant



2018 BEST OF CONNECTICUT
(CONNECTICUT MAGAZINE EXPERTS AND READERS CHOICE AWARDS)

WINNER: BEST OUTDOOR DINING
WINNER: BEST FIRESIDE DINING
WINNER: BEST GOURMET BURGERS
WINNER: BEST VALUE
WINNER: BEST LUNCH
WINNER: BEST BRUNCH
WINNER: BEST PRIME RIB
WINNER: BEST PUB



WINNER: BEST OUTDOOR DINING & BEST FIRESIDE DINING
Relax down by the river on the deck or patio. Or take a cozy seat by the fire

860-868-1496
258 New Milford Tpk. • New Preston, CT • whitehorsecountrypub.com

Litchfield County

@ the Corner • New American • EP Café, pub and restaurant with wide section of craft beers and offering entrees like sirloin strip steak poutine and shrimp & lobster saute. Reservations available. • 3 West St., Litchfield, 860-567-8882 thecorner.com. Open daily. L D, \$\$, WA, E

Arethusa al Tavolo • New American • EP This high-flying, country restaurant serves a rotating seasonal menu of sparkling dishes using ingredients from their namesake dairy farm. • 828 Bantam Road, Bantam, 860-567-0043 arethusaaltavolo.com. Open Thurs.-Sun. L (Sat-Sun) D, \$\$\$, WA

The Cookhouse • Barbecue “Slo-smoked” baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 thecookhouse.com. Open daily. L D, \$\$\$, WA

Hidden Valley Eatery • American • EP Locally sourced comfort food with a number of vegetarian options. Seasonal dinner menu changes nightly. • 88 Bee Brook Road, Washington Depot, 860-619-0660 hiddenvalleyeatery.com. Closed Tues. B L D (Fri-Sat), D, \$\$\$, WA

The Hopkins Inn • Austrian/American • EP A country inn with an Old World atmosphere known for wienerschnitzel, backendl and escargot. • 22 Hopkins Road, Warren, 860-868-7295 thehopkinsinn.com. Closed Mon. B L (Tue-Sat) D, \$\$\$, WA

John's Café • New American • RC Popular spot for New American cuisine with a Mediterranean accent: grilled pizzas, ricotta gnocchi and salmon with morels. • 693 Main St. S., Woodbury, 203-263-0188 johnscafe.com. Open daily. L (Mon-Sat) D, \$\$\$, WA

Litchfield Saltwater Grille • Seafood Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Route 202, Litchfield, 860-567-4900 litchfieldsaltwatergrille.org. Open daily. L (Wed-Sun) D, \$\$\$, E, WA

Mountainside Café • Farm to Table Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 mountainside.com/cafe. Open daily. B L SB, \$\$, WA

The Old Oak Tavern • American Rustic tavern offering American comfort foods like homemade mozzarella sticks, corn and clam chowder, and Southern fried chicken in a rustic tavern environment. Local craft brews available on tap. • 1 South Kent Road, Gaylordsville, 860-355-1100 theoldoaktavern.com. Open daily. L (Fri-Sun) D SB, \$\$\$, E, WA

The Restaurant at Winvian Farm • French • EP Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. Smart casual attire and reservations required. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Mon.-Tues. L (Sat-Sun) D, \$\$\$, WA

The White Hart • Farm to Table • EP High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 whitehartinn.com. Open daily. L (Mon, Wed, Fri) D, \$\$\$, WA

The White Horse Country Pub • American • EP RC Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 whitehorsecountrypub.com. Open daily. L D SB, \$\$, WA

Winvian • American Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an eclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Tues. L (Sat-Sun), D, \$\$\$, WA

Yokohama • Japanese • EP Delicious tempura and teriyaki dishes, plus sushi and sashimi is served at this beloved New Milford restaurant. • 131 Danbury Road, New Milford, 860-355-0556 yokohamasushit.com. Open daily. L D LS, \$\$\$, WA

Middlesex County

Alforno Ristorante & Brick Oven Pizzeria • Northern Italian • EP Known for a great selection of house-made pasta and ravioli, with dishes like insalata verde, butternut squash ravioli and tagliatelle Bolognese, and a specialty homemade bread. • 1654 Boston Post Road, Old Saybrook, 860-399-4166 alforno.net. Open daily. L D, \$\$\$, WA

Alforno Trattoria • Northern Italian Upscale and contemporary but family-friendly, serving favorites like tagliatelle Bolognese, veal ricotta meatballs, pizza Napolitana and wild boar osso buco. • 1654 Boston Post Road, Old Saybrook, 860-399-4166 alforno.net. Open daily. L D, \$\$\$, WA

Angelico's Lake House • American Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. • 81 North Main St., East Hampton, 860-267-1276 angelicoslakehouse.com. Closed Mon-Tues. D L (Sat) SB, \$\$\$, E, WA

Baci Grill • Modern Italian Try house specialties like cider glazed salmon, chicken sausage and broccoli rabe pasta, and Guinness marinated flank steak at this casual, trendy restaurant. Banquets only on Sunday. • 134 Berlin Road, Cromwell, 860-613-2224 bacigrill.com. Open daily. L D LS, \$\$\$, E, WA

Blue Hound Cookery & Taproom • Southern • EP Southern-inspired coastal cuisine like chicken champignon, shrimp and cheddar grits and “two ways” blackened catfish, served with a touch of New Orleans flair. • 107 Main St., Ivoryton, 860-767-0260 bluehoundcookery.com. Closed Tues. L (except Sun.) D, \$\$\$, WA

Celtic Cavern • Gastropub Middletown's first-ever gastropub, featuring 18 beers on tap and a dynamic menu designed to tempt every palate. • 45 Melilli Plaza, Middletown, 860-894-2954 celticcavern.com. Open daily. L D LS, \$\$\$

Chester's Barbecue • Barbecue • EP RC Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 chestersbbq.com. Open daily. L D, \$\$\$

[chow] • New American This rustic, family-friendly spot serves up favorites like BBQ meatballs, pulled pork and burnt end croute, plus craft pizza and drink options. • 36 Killingworth Tpke., Clinton, 860-669-6200 chowfoodandbeverage.com. Open daily. L (Tue-Sun) D SB, \$\$\$, WA

Christy's • American • RC All-day breakfast is the big draw here, particularly the wide selection of specialty pancakes, but lunch and dinner are served as well. • 1261 Boston Post Road, Westbrook, 860-399-4211 facebook.com/CristysWestbrook. Open daily. B L D, \$, WA

Cuckoo's Nest • Mexican • RC Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, and Cajun shrimp and scallops for more than 40 years. • 1712 Post Road, Old Saybrook, 860-399-9060 cuckoosnest.biz. Open daily. L D SB, \$\$\$, E, WA

Dattilo Fine Italian at Water's Edge Resort and Spa • Italian Enjoy spectacular ocean views and Italian specialties like veal romano, wild mushroom arancini and lobster ravioli. And don't forget the award-winning Sunday brunch. • 1525 Boston Post Road., Westbrook, 860-399-5901 watersedgeresortandspa.com. Open daily. B L (Mon-Sat) D SB, \$\$\$, E

Eli Cannon's Tap Room • Beer Bar • EP The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 eliccannons.com. Closed Mon. L (Fri-Sun) D LS, \$, WA

The Essex • New American • EP The adventurous, seasonal menu fuses familiar New England flavors with traditional Japanese home-style cooking. The dining room wraps around the open kitchen in a modern, minimalist layout. Prix fixe available. • 30 Main St., Centerbrook, 860-237-4189 theessex.com. Closed Mon. L D SB, \$\$\$, WA

Fresh Salt at Saybrook Point Inn • American • EP Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, shrimp farfalle and grilled swordfish. Reservations recommended. • 2 Bridge St., Old Saybrook, 860-395-2000 saybrook.com. Open daily. B L (Mon.-Sat.) D SB, \$\$\$, E, WA

The Griswold Inn • American The beloved 1776 “Gris” features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. • 36 Main St., Essex, 860-767-1776 griswoldinn.com. Open daily. L D SB, \$\$\$, E, WA

Haywire Burger Bar • Burgers • EP RC Gourmet, ground in-house Black Angus burgers can be paired with one of 28 rotating craft beers or a selection from the extensive wine list. • 730 Boston Post Road, Westbrook, 860-391-8479 haywireburgerbar.com. Open daily. L D, \$\$\$, WA

Iguanas Ranas Taqueria • Mexican Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 iguanasranastaqueria.com. Closed Sun. L D, \$, WA

It's Only Natural (ION) Restaurant • Vegetarian • EP RC Vegan/vegetarian offerings with a Southwestern bent, plus a full organic bar. • 606 Main St., Middletown, 860-346-9210 ionrestaurant.com. Closed Mon. L (Tue-Sat) D SB, \$\$\$, WA

Jack Rabbits • Burgers • EP Enjoy gourmet burgers, hot dogs and wings in a family-friendly atmosphere, or order it with a beverage at the Rabbit Hole Tavern next door. • 254 Main St., Old Saybrook, 860-510-0048 jackrabbitsct.com. Open daily. L D, \$

La Foresta • Italian This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, 860-663-1155 laforesta.com. Open daily. L (Mon-Fri) D, \$\$\$, E, WA

Lenny & Joe's Fish Tale • Seafood • RC This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 jfishale.com. Open daily. L D, \$\$\$, WA

Luce • American • EP Have your aged steaks grilled over wood chips—there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 lucect.com. Open daily. L D LS, \$\$\$, WA

Luigi's • Italian Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, steak teriyaki and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 luigis-restaurant.com. Closed Mon. L D, \$\$\$, WA

Oktoberfest IS COMING!

Along with our regular menu, we're serving German-inspired fare and beer during the ENTIRE month of October!



45 Melilli Plaza, Middletown
celticcavern.com

Follow us on Facebook and Instagram for details on our Oktoberfest specials!

Mondo • Pizza This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 mondomiddletown.com. Open daily. L D, \$\$, WA

Puerto Vallarta • Mexican • RC Authentic, traditional Mexican cuisine is prepared fresh daily — sometimes even at your table — mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 puertovallartausa.com. Open daily. L D, \$\$, WA

Westbrook Lobster • Seafood • RC Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 E. Main St., Clinton, 860-664-9464; 300 Church St., Wallingford, 203-265-5071 westbrooklobster.com. Open daily. L D, \$\$, WA

New Haven County

116 Crown • American Tapas / Small Plates • EP Dine on fresh pasta, pizzettes and charcuterie and cheese in a lounge-like atmosphere — along with exciting and creative house cocktails. • 116 Crown St., New Haven, 203-777-3116 116crown.com. Closed Mon. D LS, \$\$, E, WA

Adriana's • Italian Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 adrianasnewhaven.com. Open daily. L (Mon-Fri) D LS, \$\$, WA

b Milford • Burgers Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1638 Boston Post Road, Milford, 203-713-8700 burgersbeerbourbon.com. Open daily. L D LS SB, \$, WA

Baja's • Mexican • EP Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, \$\$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP RC Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 155 Temple St., New Haven, 203-848-3000 barcelonawinebar.com. Open daily. D LS SB, \$\$, WA

Bella Gio • Italian • RC Classic and original recipes like lobster ravioli and chicken or veal bellagio are served up with the freshest ingredients and paired with a full variety of wine, beer and liquor. Patio dining available. • 835 W. Main St., Cheshire, 203-439-9175 bellagioc.com. Open daily. L (Mon-Sat) D, \$\$, WA

Bin 100 • Mediterranean Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 bin100restaurant.com. Open daily. D, \$\$\$, E, WA

Bistro Mediterranean • Mediterranean • RC This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, 203-467-2500 bistromediterraneanandtapasbar.com. Open daily. L D, \$\$, WA

Bufalina • Pizza • EP Wood-fired, brick-oven pizza topped with water buffalo mozzarella brings the taste of Italy. • 1070 Boston Post Road, Guilford, 203-458-1377 bufalinact.com/. Closed Sun. & Mon. D, \$, WA

Cast Iron Chef Chop House & Oyster Bar • Steakhouse/Seafood Executive Chef Attilio Marini brings a modern interpretation to the old-world technique of skillet cooking, producing perfectly prepared steak, fresh seafood and lamb and duck entrees, as well as daily specials. • 660 State St., New Haven, 203-745-4669 castironchefchophouse.com. Open daily. D, \$\$\$, WA

Ceviche • Latin Fusion Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 cevichelatinkitchen.com. Closed Mon. L D, \$\$, WA

Chip's Family Restaurant • American Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065; 775 Main St. S., Southbury, 203-586-1258 chipsrestaurants.com. Open daily. B L D, \$, WA

Claire's Corner Copia • Vegetarian • EP RC Café-style spot offering globe-trotting dishes like Tia Juana quesadilla, Mediterranean pizza, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, 203-562-3888 clairescornercopia.com. Open daily. B L D SB, \$, WA

Consiglio's Restaurant • Classic Italian Family-owned and -run for 80 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 consiglios.com. Open daily. L (Wed-Fri) D, \$\$, WA

Cristy's Madison • American • EP This restaurant and bar offers breakfast and dinner, as well as a complete burger menu. • 73 W. Wharf Road, Madison, 203-245-7377 cristysmadison.com. Open daily. B L D, \$\$

Dino's Seafood • Seafood This family-run favorite of local diners for more than five decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 dinosseafood.com. Closed Mon. L D, \$, WA

Domenic & Pia Downtown Pizzeria • Pizza • EP Enjoy the pizza made with simple, straightforward ingredients, or go for one of their signature subs. • 3 Brook St., Waterbury, 203-753-3401 facebook.com/domenickandpiadowntownpizzeria. Closed Sun. L D, \$

Donahue's Madison Beach Grille • Irish Pub Casual shoreline dining serving up fresh seafood, homemade clam chowder and lobster bisque soups, premier salads and daily specials. Live music on the weekends. • 1320 Boston Post Road, Madison, 203-318-8362 donahuesmadisonbeachgrille.com. Closed Mon. L D, \$\$, E, WA

Elm City Social • American • EP Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 elmcitysocial.com. Open daily. L (Mon-Fri) D LS SB, \$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP RC While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762; 130 Reidville Drive, Waterbury, 475-235-2145 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion • EP Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 geronimobarandgrill.com. Open daily. L D LS SB, \$\$, WA

Goodfellas Restaurant • Italian The extensive menu is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimbocca and the chef's signature filet cognac. • 702 State St., New Haven, 203-785-8722 goodfellasrestaurant.com. Open daily. L (Mon-Sat) D, \$\$\$, WA

Heirloom • Modern Continental Seasonal Farm & Coastal menu draws its inspiration from the New England pantry with fresh ingredients sourced from regional heritage growers and artisan suppliers. Expansive international wine collection. • The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 heirloomnewhaven.com. Open daily. B L (Mon-Fri) D LS SB, \$\$, WA

Home • American Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 homerestaurantct.com. Closed Mon. L D LS, \$\$, E

House of Naan • Indian • EP Contemporary and savory Indian dishes, with Fusion craft cocktails enlivened by authentic fresh Indian spices and an enjoyable atmosphere. • 65 Howe St., New Haven, 203-562-6226 houseofnaan.com. Open daily. L D LS, \$\$, WA

L'Orcio • Contemporary Italian This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 lorcio.com. Closed Mon. D, \$\$

La Tavola Ristorante • Classic Italian • EP Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pepper beef carpaccio and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 latavolaristorante.com. Open daily. L (Mon-Sat) D, \$\$\$, WA

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dining guide | new haven county

Mamoun's • Middle Eastern • RC Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 mamouns.com. Open daily. L D LS, \$, WA

Midnight Ramen • Asian • RC From 11 p.m. to 3 a.m. Fri. & Sat., Anya Sushi serves authentic Japanese Ramen, as well as varieties of sake, wine and Japanese beer. • 1150 Chapel St., New Haven, 203-891-6716 midnightramen.com/. Fri. & Sat. only LS, \$, WA

Modern Apizza • Pizza • EP RC Classic New Haven destination for brick-oven pizza and calzone. • 874 State St., New Haven, 203-776-5306 modernapizza.com. Closed Mon. L D LS, \$, WA

Olea • Spanish • EP RC World-class, full-service Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven, 203-780-8925 oleanewhaven.com. Closed Sun. D, \$\$\$, WA

Olives and Oil • Italian • EP Recognizable and familiar dishes are done in adventurous ways that are exciting and well executed. • 124 Temple St., New Haven, 203-891-5870 olivesandoil.com. Open daily. L D LS, \$\$\$, WA

Park Central Tavern • American The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 parkcentraltavern.com. Closed Mon. L (Wed-Sun) D SB, \$\$, WA

The Place • Seafood • EP RC Outdoor restaurant where seafood is cooked over an 18-foot fire pit. Open seasonally May-Sept. and weekends in Oct. • 901 Boston Post Road, Guilford, 203-453-9276 theplaceguilford.com. Open daily. L (Sat-Sun) D, \$, WA

Ristorante Luce • Classic Italian Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 ristoranteluce.net. Open daily. L (Mon-Fri) D, \$\$\$, WA

Roia • French/Italian This new spot in the Taft Hotel building evokes a golden era when romance reigned. On the menu: artichoke soup, chicken al mattone and panna cotta. • 261 College St., New Haven, 203-200-7045 roiarestaurant.com. Open Wed-Sun. D, \$\$\$, WA

Señor Pancho's • Mexican Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, carne asada and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 senorpanchos.com. Open daily. L D, \$, E, WA

Shell & Bones Oyster Bar & Grill • Seafood • EP RC This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 shellandbones.com. Open daily. D L (Sat-Sun.), \$\$\$, WA

Spiga • Italian • RC Pair a small plate, entrée or brick-oven pizza with one of more than 30 wines on hand. • 136 Main St., New Canaan, 203-920-1351 eatatospiga.com. Open daily. L D LS SB, \$\$, WA

Taste of China • Chinese • EP Authentic Szechuan/Chengdu-style food in an elegant yet casual setting, with a full bar and an extensive beer list. • 954 Chapel St., New Haven, 203-745-5872 tasteofchinaus.com. Open daily. L D LS, \$, WA

Tikkaway Grill • Indian Build your own wrap or rice bowl by choosing your base and one of Tikkaway's signature sauces. Vegan options available. • 135 Orange St., New Haven, 203-562-1299 tikkawaygrill.com. Open daily. L D, \$, WA

The Wharf • New American • EP This spot at the Madison Beach Hotel serves up award-winning, farm-to-table New England cuisine with a contemporary flair and a side of water views. • 94 West Wharf Road, Madison, 203-350-0014 madisonbeachhotel.com. Open daily. B L D, \$\$\$, WA

Zaragoza • Tapas • EP Tapas and hand-crafted cocktails in a modern, sophisticated space. • 31 Bank St., New Milford, 860-350-0701 zaragozarestaurant.com. Open daily. L (Fri-Sat) D LS SB, \$\$\$

Vyne Restaurant and Bar • Combines Connecticut country with NYC style, serving specialties like cowboy ribeye, seared sea scallops or trumpet pasta with shrimp either in the elegant dining room or on the outdoor patio with a scenic view of the landscaped waterfalls. • 1365 Whittemore Road, Middlebury, 203-518-4000 vynerestaurant.com. Closed Mon. L D, \$\$\$, WA

| New London County |

Bar Americain • American This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits — and big-time glamour. • Mohegan Sun, Uncasville, 860-862-8000 baramericain.com. Open daily. D LS, \$\$\$, WA

Bleu Squid • American A bakery and cheese shop serving 30 cheeses and dozens of different cupcakes. Also serves up breakfast as well as grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 dessertsmysticct.com. Open daily. B L, \$, WA

Breakwater • Seafood Stunning views and ocean-to-table dishes including some with Asian or Latin-American touches. • 66 Water St., Stonington, 860-415-8123 breakwaterstonington.com. Closed Mon.-Tues. L D, \$\$\$, WA

Caffé NV • Greek • RC Favorites include pasta a la Philip and shrimp Saganaki at this restaurant with stained-glass windows and brick walls. • 57 Boston Post Road, Waterford, 860-444-8111 cafenv.com. Closed Sun. L D, \$\$\$, WA

The Captain Daniel Packer Inn • American This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and Faroe Island salmon. • 32 Water St., Mystic, 860-536-3555 danielpacker.com. Open daily. L D, \$\$\$, E, WA

Chester's Barbecue • Barbecue • EP RC Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 943 Poquonnock Road, Groton, 860-449-6868 chestersbbq.com. Open daily. L D, \$\$\$, WA

Flanders Fish Market & Restaurant • Seafood • RC Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its Sunday brunch, fresh seafood market and New England clamcakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 flandersfish.com. Open daily. L D SB, \$\$\$, WA

Frank's Gourmet Grille • American The "continental menu with a Mediterranean flair" serves up bold, rich flavors in its many seafood options and Italian-influenced dishes. • 56 Whitehall Ave., Mystic, 860-415-4666 franksgourmetgrilleinmystic.com. Open Tues.-Sun. L D, \$\$\$

Friar Tuck's Tavern • Pub Grub • RC A faithful tribute to the original idea of a pub, with a warm atmosphere and unfussy, unpretentious, but hearty and filling food. • 15 Water St., Mystic, 860-572-6069 friartucksmystic.com. Open daily. L D LS, \$\$\$, E, WA

Kensington's at Norwich Inn • American A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 thespaatnorwichinn.com/kensingtons. Open daily. B L D SB, \$\$\$, E, WA

Kitchen Little • American Enjoy a panoramic view of the Mystic River while dining on eggs Benedict, omelets and other savory egg dishes at this breakfast (and lunch on weekdays) destination. • 36 Quarry Road, Mystic, 860-536-2122 kitchinlittle.org. Open daily for breakfast. B L (Mon-Fri) SB, \$

M/BAR, Mystic • Tapas • EP Restored gas station featuring coffee, wine, spirits and inspired small plates. • 30 Broadway Ave., Mystic, 860-245-4499 mbarct.com. Open daily. B L D (Wed-Sun) SB, \$\$\$, E, WA

The Old Lyme Inn • American The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. Enjoy blues music from the patio on weekends and live jazz music during Sunday brunch. • 85 Lyme St., Old Lyme, 860-434-2600 oldlymeinn.com. Closed Sun-Mon. L D SB, \$\$\$, E, WA

Rebeka Fresh Pasta Restaurant • Italian • RC Authentic Italian pasta dishes, made fresh daily. • 135 Boston Post Road, East Lyme, 860-691-1155 rebekafreshpastarestaurant.com. Open daily. D, \$\$\$, WA

Rise, Mystic • American • RC Breakfast spot in a homey and comfortable atmosphere, offering both standard breakfast fare and some unique twists. Lunch is also available. • 10 Water St., Mystic, 860-415-9519 risemysticct.com. Closed Tues. B L, \$, WA

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Kensington's • American Located in the Spa at Norwich Inn, this spot puts a unique twist on comfort food of various cuisines for everyone from meat lovers to vegetarians. Outdoor dining is available; reservations required for Sunday brunch. • 607 W. Thames St., Norwich, 860-886-2401 thespaatnorwichinn.com/kensingtons. Open daily. B L D SB, \$\$\$, WA

Tolland County

Asian Bistro • Asian Fusion • EP A popular hibachi steakhouse/bar offering Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Road, Mansfield, 860-456-8316 asianbistrosmansfield.com. Open daily. L D LS, \$\$, WA

Bidwell Tavern & Cafe • American This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978 thebidwelltavern.com. Open daily. L D LS, \$\$, E, WA

The Blue Oak at the Nathan Hale Inn • American On the UConn campus, enjoy honest New England-style dishes and lighter fare. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. B L D, \$\$, WA

Camille's Wood Fired Pizza • Pizza • EP Pair the fresh pizzas, pastas and artisan dishes with a diverse selection of wines or craft beers. • 23 Fieldstone Commons, Tolland, 860-896-6976 camillespizza.com. Closed Mon. L D, \$\$, WA

Lake View • Seafood / Italian Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 coventrylakeview.com. Open daily. L D LS, \$\$, E, WA

Rein's New York Style Deli-Restaurant • American • EP RC Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 reinsdeli.com. Open daily. B L D LS, \$, WA

True Blue Tavern at the Nathan Hale Inn • American Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. L D, \$\$, WA

Utsav Indian Cuisine • Indian • EP This gem boasts a menu of delectable Indian treats such as shamm savora or calamari cochin. • 575 Talcottville Road, Vernon, 860-871-8714 utsavct.com. Open daily. L D, \$\$, WA

Windham County

Coriander Cafe • American Offers breakfast, lunch and dinner (seasonally) with a focus on local and seasonal homestyle cooking, plus a specials menu that changes daily. • 192 Eastford Road, Eastford, 860-315-7691 coriandercafeeastford.com. Open daily. B L D (Wed-Sat), \$\$\$

The Courthouse Bar & Grille • American • EP Serves lots of great appetizers, plus "arresting" main courses such as seafood casserole and Montreal sirloin. • 121 Main St., Putnam, 860-963-0074 courthousebarandgrille.com. Open daily. L D LS, \$\$, WA

Hank's Restaurant • American A family place serving home-style favorites like baked stuffed shrimp, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 hanksrestaurant.com. Open daily. L D, \$\$, WA

The Heirloom Food Company • Vegan • EP Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main St., Danielson, 860-779-3373 eatheirloomfood.com. Closed Sun.-Mon. B L, \$, WA

The Inn at Woodstock Hill • American The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. Hours vary by season. • 94 Plaine Hill Road, Woodstock, 860-928-0528 woodstockhill.com. Closed Mon. D SB, \$\$\$, WA

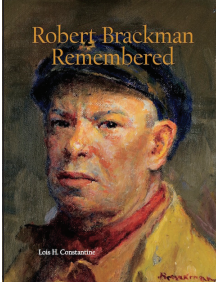
The Mansion at Bald Hill • American Entrees include pistachio salmon and New Zealand rack of lamb, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 mansionatbaldhill.com. Closed Mon. D SB, \$\$\$, WA

The Vanilla Bean Café • American Known for its homemade soups, award-winning chili, vegetarian dishes and desserts. • 450 Deerfield Road (Rtes. 44, 169 & 97), Pomfret, 860-928-1562 thevanillabeancafe.com. Open daily. B L D (Wed.-Sun.), \$\$, E, WA

Willimantic Brewing Co. / Main Street Café • Brew Pub This pioneering brewery is located within a historic U.S. Post Office building. Beers are brewed in full view of diners. Try the ale-steamed mussels. Other Connecticut craft beers available. • 967 Main St., Willimantic, 860-423-6777 willbrew.com. Open daily. L (Tue-Sun) D LS, \$\$, WA



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DEADLINES: Materials should be received by the 25th of the second month preceding the issue (for example, October 25 for December).

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PRESIDENT'S MESSAGE

At Connecticut Public, home of Connecticut Public Television and Connecticut Public Radio, we are proud to showcase what matters most to our community. From politics to local events, we hope to provide experiences, information, and entertainment that are important to you.

With Connecticut's election for Governor approaching, we hope you'll tune in to Connecticut Public Television on Thursday, October 18 at 7 p.m. for the Connecticut Broadcasters Association 2018 Gubernatorial Debate. It will be recorded live at Infinity Hall in Hartford. Hosted by New England News Collaborative Executive Editor John Dankosky, candidates will discuss their future goals and policy proposals for our state.

Connecticut Public Television is also bringing you a special documentary this month, *At Wonder's Peak*. Premiering Thursday, October 25 at 8 p.m., this film is about the life-changing work happening at the Talcott Mountain Science Academy. This magnet school, located in Avon, teaches math, science, and engineering skills and has produced some tremendous scientific breakthroughs. We hope you'll join us to learn about them.

This month, Connecticut Public Radio will partner with BirdNote, a radio program featured locally on our air, for a special afternoon of family-friendly bird stories at the Connecticut Audubon Society in Glastonbury. Join us on Saturday, October 13 to learn about the raptors that call Connecticut home, and meet three rehabilitated birds in person! You can find tickets at wnpr.org/birdnote.

You can count on Connecticut Public's commitment to telling the stories of our community and providing experiences that matter to our listeners and viewers. Without the generous support of our members, none of this would be possible. We thank you!

PRESIDENT AND CEO, CONNECTICUT PUBLIC



"What's On!"

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Membership starts at \$40 per year.

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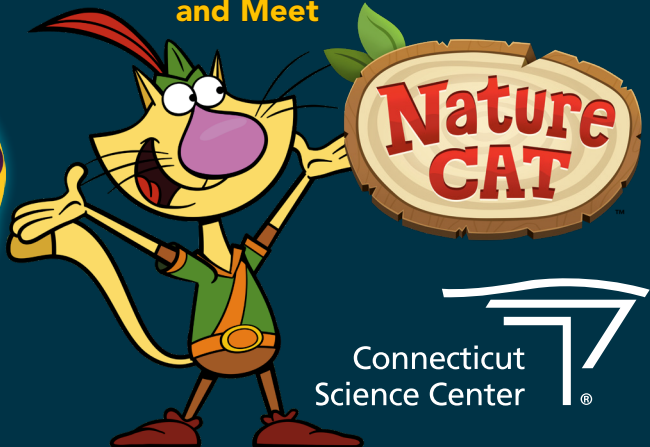
SATURDAY & SUNDAY, OCTOBER 20 & 21



Spooktacular Science Weekend is sponsored by:



Trick or Treating, Tons of Activities, Wildlife Encounters Stage Show, and Meet



CTScienceCenter.org | 250 Columbus Blvd., Hartford, CT 06103

AUTUMNWATCH NEW ENGLAND

Wednesday, October 17 at 8 p.m.
Thursday, October 18 at 8 p.m.
Friday, October 19 at 8:30 p.m. on CPTV

This three-part live series captures the wildlife, people, customs, and amazing scenery in the New England states known for the dynamic fall season. Witness the colorful gold and red landscapes of autumn throughout the region, and discover an array of fall sights and sounds, including moose and bears, pumpkin carving, and cranberry harvesting.



The Parkville Sessions

**Saturdays at 7 p.m. beginning
October 20 on CPTV**

Take a musical tour through the historical Parkville neighborhood of Hartford. This four-part series features live musical performances and unique stories of how this area is being revitalized by emerging creative businesses.



Native America

**Tuesdays at 9 p.m. beginning
October 23 on CPTV**

Explore the splendor and ingenuity of the world created by America's First Peoples, 15,000 years ago. Combining modern science with Native knowledge, the series shines a spotlight on these ancient cultures and the communities that still thrive today.



Davy Jones' Locker

**Saturday, October 27 at 8 a.m.
on CPTV Kids**

Set sail with this family-friendly musical adventure starring the world-renowned Bil Baird Marionettes! Join a young boy as he unexpectedly slides into a maritime quest on the high seas, meeting a rakish group of treasure-hunting pirates along the way.



The Woman In White

**Sundays beginning October 21
at 10 p.m. on CPTV**

When a young man encounters a ghostly woman dressed all in white on a moonlit road, he is drawn into a web of intrigue that will transform his life forever.

Premieres MONDAY,
OCTOBER 8 at 9 p.m.

THE CIRCUS

BIG TENT. BIG DREAMS.

Continues TUESDAY,
OCTOBER 9 at 9 p.m.

Only on
cptv

FOR MORE THAN A CENTURY, the day the circus came to town was as anticipated as Christmas and the Fourth of July.

It would crash into everyday life, colorful and brash, and then disappear – a one-night-only event. As the country grew, so did the circus, evolving into a gargantuan entertainment that would dazzle not only Americans, but also the world. Sprawling companies

performed to the delight of thousands, featuring a collection of exotic animals, startling human oddities, and other spectacular attractions.

The two-part documentary *The Circus: American Experience* explores the colorful history of this popular, influential, and distinctly American form of entertainment. Discover the intertwined stories of Connecticut native P.T. Barnum, James Bailey, and the Ringling brothers, namesakes of the mammoth circus outfit Ringling Bros. and Barnum & Bailey

CONNECTICUT BROADCASTERS ASSOCIATION

2018 Gubernatorial Debate

Hosted by JOHN DANKOSKY

THURSDAY, OCTOBER 18
7 p.m. on CPTV

Before heading to the polls in November, hear from those running for the job of Connecticut's next Governor. Hosted by New England News Collaborative Executive Editor John Dankosky, candidates will discuss their future goals and policy proposals for the state before a live audience.



Circus. Along the way, meet some of the most storied circus performers in history, including famed aerialist Lillian Leitzel, equestrian May Worth, and tiger trainer Mabel Stark.

With the recent closing of Ringing Bros. and Barnum & Bailey Circus, *The Circus* offers a distinct opportunity for audiences. For two evenings in October, revisit the wonder, excitement, and magic you felt when the circus came to town. And you won't even have to buy a ticket. [P](#)

Join Connecticut Public Television and the Connecticut Humanities Council for a special preview screening of *The Circus: American Experience*

Thursday, October 4 at 6 p.m.
Old State House, Hartford

Special Guest:

Connecticut Historian Walt Woodward

Learn about P.T. Barnum's lasting legacy, and catch clips from a new podcast about the Connecticut native. The event is free and open to the public, but registration is required. More information can be found at: cptv.org/circusscreening



LEFT An equestrian rides horseback, circa 1903.

ABOVE The main entrance to the Ringling Bros. Circus in Madison, WI.



A poster featuring the Barnum & Bailey Circus Aerialists, circa 1889.

DID YOU KNOW? On July 6, 1944, a fire broke out during an afternoon performance of the Ringling Bros. and Barnum & Bailey Circus in Hartford. Of the approximately 7,000 people who attended, nearly 170 were killed and more than 700 were injured, making it one of the worst fire disasters in the history of the United States. The horror lasted less than 10 minutes, but the mysteries it triggered have lasted decades.



AT WONDER'S PEAK

DISCOVERING SCIENCE ON TALCOTT MOUNTAIN

**Tuesday, October 25
at 8 p.m. on CPTV**

Students and faculty at the Talcott Mountain Science Academy are responsible for some pretty exciting scientific and technological breakthroughs – all while surrounded by breathtaking Connecticut-mountaintop views.

Learn about how one student uses an infrared device to detect curvatures of the spine without radiology. And discover how another student was inspired to develop a protocol for at-home Lyme disease detection.

Prime Time | October 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in **blue font**.
- Program or episode premiere indicated by a **P**. Live broadcasts indicated by a **L**.
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

MON 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
p cptv	Antiques Roadshow - New York City, Part 1 A collection of rare baseball cards is appraised.		Antiques Roadshow - New York City, Part 2 Items include a show run from <i>The Ed Sullivan Show</i> .		POV - Dark Money P An investigative reporter exposes the shadowy world of unlimited, anonymous campaign contributions.		Frontline - Poverty, Politics & Profit**	
p spirit	Curious Traveler P	Peregrine Dame	Eternal Cuba with Enrique Chia Join a musical journey through Cuba.		Latino Americans - Part 4: The New Latinos		Amanpour & Company P	
TUE 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
p cptv	The Great American Read - Villains & Monsters P Explore literature's most notorious villains.		Frontline - Trump's Showdown P <i>Frontline</i> examines President Trump's fight against the investigation of his campaign and whether he obstructed justice.				Ricky Jay: American Masters Journey into the mysterious world of sleight-of-hand with Ricky Jay.	
p spirit	NOVA - Bigger Than T. Rex Meet the largest carnivorous dinosaur.		Secrets of the Dead - Graveyard of the Giant Beasts		Body Hack - Part 1 P Human bodies can adapt to extreme conditions.		Amanpour & Company P	
WED 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
p cptv	Nature - Animal Misfits Meet unlikely creatures that may seem ill-equipped for survival.		NOVA - Thai Cave Rescue P Explore the rescue of 12 young boys and their coach stranded in a cave.		Secrets of the Dead - The Woman in the Iron Coffin P Forensic experts examine a woman's remains.		Antiques Roadshow - New York City, Part 1 A collection of rare baseball cards is appraised.	
p spirit	Mark Twain - Part 2 In Part 2, Ken Burns explores the other side of Twain, who, through tragedy and bad financial decisions, fell hard with failure.				POV - Dark Money Investigative report exposes the world of unlimited, anonymous campaign contributions.		Amanpour & Company** P	
THU 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
p cptv	Father Brown, Season 4 - The Mask of the Demon Father Brown investigates a movie director's death.		800 Words, Season 2 - Part 7 The first anniversary of his wife's death looms large for George.		Hinterland, Season 2 - Part 1 Tom Mathias is forced to return to the front line after an arson attack.		This Old House	This Old House
p spirit	Craft in America - Community Hear personal stories from artisans.		This Old House Hour - The Net-Zero Bungalow/Plunge Pool P		A Castle in Every Heart: The Arto Monaco Story		Amanpour & Company P	
FRI 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
p cptv	Midsomer Murders - The Silent Land, Part 2 P The investigation continues after a librarian's death.		The Dr. Blake Mysteries, Season 4 - The Open Road A mechanic is found dead under a car.		Great Performances - Grammy Salute to Music Legends 2018 P This all-star concert honors Neil Diamond, Tina Turner, Queen, film composer John Williams, and more.			
p spirit	William Shatner Presents: Chaos on the Bridge		The Public Television Feature Film Collection - Close Encounters of the Third Kind P An Indiana lineman and other UFO sighters finally have documented contact with space aliens.				Amanpour & Company** P	
SAT 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
p cptv	Viewers' Favorites* (Start: 7:30 p.m.) Join CPTV for an evening of specially selected programming.		The Public Television Feature Film Collection - A Streetcar Named Desire P Blanche DuBois moves in with her sister, Stella, and brutish brother-in-law, Stanley. Vivien Leigh and Marlon Brando star.				Infinity Hall Live - The Revivalists The alt-rock jam band performs a mix of jazz-funk and blues-rock.	
p spirit	A Place to Call Home, Season 4 - All Good Things		The Dr. Blake Mysteries, Season 4 - The Open Road		Unforgotten, Season 1 on Masterpiece - Part 2 Cassie and Sunny dig deeper into Jimmy's murder.		Breaking Big - Eddie Huang	



JOHN SOTO : A Business Life

Premiere: Thursday, October 11 at 8 p.m.

Saturday, October 13 at 7 p.m.

Sunday, October 14 at 10 a.m.

Monday, October 15 at 10 p.m.

Only on
pcptv

Get to know the challenges and triumphs of one of Connecticut's prominent businessmen, Dr. John Soto. As a teen, he arrived alone from Puerto Rico with just \$3 in his pocket and rose to become Founder and Owner of Space-Craft Manufacturing Inc. with an initial investment of just \$3,000 of his own savings.

Prime Time | October 7-12

SUN 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Durrells in Corfu, Season 3 on Masterpiece - Part 2  A sudden death takes Louisa back to England.		Poldark, Season 4 on Masterpiece - Part 2  Can the Poldarks get their relationship on track?		My Mother & Other Strangers, Season 1 on Masterpiece - Part 5 A note leads to an ill-fated meeting.		Secrets of the Dead - The Woman in the Iron Coffin Forensic experts examine remains.	
 pspirit	Nature - Yosemite Climate changes are affecting Yosemite Valley.		The Rockies: Kingdoms of the Sky		Nature's Microworlds 	Natural Curiosities	Body Hack - Part 1 Human bodies can adapt to extreme conditions.	
MON 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Antiques Roadshow - New York City, Part 3 Highlights include a 1943 Irving Berlin manuscript.		The Circus, Part 1: American Experience  Travel back to 1793, when America's first circus was established, and witness its crash into American culture.				Journey to the Macy's Parade What does it take to be part of one of the biggest events of the year?	
 pspirit	Curious Traveler 	Peregrine Dame	Weekends with Yankee - Fall...	Weekends with Yankee - Fall...	Latino Americans - Part 5: Pride and Prejudice		Amanpour & Company 	
TUE 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Great American Read - What We Do for Love  Fall in love with some literary romances.		The Circus, Part 2: American Experience  Ringling Bros. and Barnum & Bailey merged, but the circus faced competition from radio and movies.				The Circus Fire On July 6, 1944, a circus big top caught fire during a performance in Hartford.	
 pspirit	NOVA - Secrets of the Shining Knight		Craftsman's Legacy	Craftsman's Legacy	Body Hack - Part 2  Bodies can adapt to extreme conditions.		Amanpour & Company 	
WED 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Nature - Animal Reunions Human carers reunite with the wild animals that were once in their care.		NOVA - Volatile Earth: Volcano on Fire  The Virunga mountains are home to two incredible volcanoes.		NOVA - Volatile Earth: Volcano on the Brink  Join volcanologists as they explore Nyamuragira.		Antiques Roadshow - New York City, Part 3 Highlights include a 1943 Irving Berlin manuscript.	
 pspirit	Cuban Missile Crisis: Three Men Go to War		Cuba: A Lifetime of Passion What does the future hold for Cuba?		Two Four Six  Follow teens who came to the U.S. from Haiti.		Amanpour & Company 	
THU 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	John Soto, A Business Life 	The Barnes Way: A Connecticut...	800 Words, Season 2 - Part 8 George is recruited into the Weld cricket team.		Hinterland, Season 2 - Part 2 Tom Mathias is forced to return to the front line after an arson attack.		Ask This Old House	This Old House
 pspirit	Craft in America - Origins Meet a blacksmith, a potter, and more.		This Old House Hour - Net Zero from the Ground Up/Window... 		The Toolbox of America Visit the "Hardware Capital of the World."		Amanpour & Company 	
FRI 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Midsomer Murders - Master Class, Parts 1 & 2  A gifted young pianist with emotional issues competes with other young talents, all trying to win a scholarship.				The Dr. Blake Mysteries, Season 4 - Golden Years A local businessman is found drowned.		Great Performances - Ellis Island: The Dream of America with Pacific Symphony 	
 pspirit	Margaret Mitchell: American Masters		The Public Television Feature Film Collection - A Streetcar Named Desire Vivien Leigh and Marlon Brando star.				Amanpour & Company 	


JORGENSEN
 CENTER FOR THE PERFORMING ARTS

SUGAR SKULL!

A DAY OF THE DEAD MUSICAL ADVENTURE

SUNDAY OCT 28 AT 2 PM

Sugar Skull! is a joyous, heartfelt adventure that delves into the rich, tuneful traditions of *Día de los Muertos*. Featuring a company of gifted musicians and dancers, this colorful stage production is the perfect Fall entertainment for youth and family audiences alike.

HEY KIDS! Come early at 12:30 pm for fun and educational *Day of the Dead* activities. It's **free** for ticket holders!













TICKETS Adults \$24, Kids \$22
BOX OFFICE 860-486-4226 | Mon-Fri, 10-5 pm & 90 minutes before showtime

JORGENSEN CENTER FOR THE PERFORMING ARTS
 On the UConn campus in Storrs

jorgensen.uconn.edu

Co-sponsored by the UConn Puerto Rican/
 Latin American Cultural Center
 MEDIA SPONSOR HOT 93.7 WZMX

Prime Time | October 13-18

SAT 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Public Television Feature Film Collection - Doctor Zhivago  The story of a poet/doctor, his wife, and his lover unfolds during the Russian Revolution. Omar Sharif, Geraldine Chaplin, and Julie Christie star.						Hollywood Idols - Michael Caine	Hollywood Idols - Roger Moore
 pspirit	Mercy Street - Part 1: The New Nurse		The Dr. Blake Mysteries, Season 4 - Golden Years		Unforgotten, Season 1 on Masterpiece - Part 3 The past catches up with the murder suspects.		Breaking Big - Jason Aldean	
SUN 14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Durrells in Corfu, Season 3 on Masterpiece - Part 3  Louisa and Larry arrive in England.		Poldark, Season 4 on Masterpiece - Part 3  Ross makes a speech in Parliament.		Itzhak Perlman: American Masters  The life of violinist Itzhak Perlman is explored through conversations with musicians and friends.		Power Over Parkinson's	
 pspirit	Nature - The Sagebrush Sea A sea of sagebrush spans 11 states.		The Andes: Kingdoms of the Sky		Nature's Microworlds 	Natural Curiosities	Body Hack - Part 2 Human bodies can adapt to extreme conditions.	
MON 15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Antiques Roadshow - Santa Clara, Part 1 A hotel proprietor's autograph book is appraised.		Antiques Roadshow - Celebrating Latino Heritage Items connected to Latino culture are featured.		John Soto, A Business Life	Finding Your Roots, Season 4 - Immigrant Nation Guests include Scarlett Johansson and Paul Rudd.		America by the Numbers with Maria Hinojosa
 pspirit	Curious Traveler 	Peregrine Dame	John Soto, A Business Life	The Island Next Door: Puerto...	Latino Americans - Part 6: Peril and Promise		Amanpour & Company 	
TUE 16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Great American Read - Other Worlds  Journey to other worlds through beloved novels.		The Eugenics Crusade: American Experience  Learn the story of the unlikely and largely unknown campaign to breed a "better" American race.			Independent Lens - Meet the Patels** A man enters the semi-arranged marriage system.		
 pspirit	NOVA - Iceman Reborn Meet the oldest known natural mummy.		Secrets of the Dead - Teotihuacan's Lost Kings		Body Hack - Part 3  Bodies can adapt to extreme conditions.		Amanpour & Company 	
WED 17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Autumnwatch New England - Part 1  Explore colorful New England landscapes.		NOVA - Addiction  NOVA joins scientists and sufferers alike as they probe the mysteries of addiction.		Neanderthal - Part 1  Andy Serkis helps experts create a scientifically accurate 3D Neanderthal.		Antiques Roadshow - Santa Clara, Part 1 A hotel proprietor's autograph book is appraised.	
 pspirit	The Mayo Clinic: Faith - Hope - Science Explore how the Mayo Clinic has met the changing demands of health care for 150 years.				God Knows Where I Am  The story of Linda Bishop, a mother who suffered from bipolar disorder with psychosis, is told.			
THU 18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Autumnwatch New England - Part 2  Explore colorful New England landscapes.		800 Words, Season 2 - Part 9 George and Fiona's relationship is headline news in Weld.		Hinterland, Season 2 - Part 3 Mathias investigates the case of a murdered bus driver.		Ask This Old House	This Old House
 pspirit	Craft in America - Process How do artisans acquire their skills?		This Old House Hour - HVAC of the Future/Stone Walkway 		Good Work: Masters of the Building Arts 		Amanpour & Company 	





Wednesday, October 3
at 10 p.m. on **CPTV**

SECRETS OF THE DEAD:

Follow a team of forensic experts as they investigate the preserved remains of a young African American woman from 19th century New York and reveal the little-known story of early America's free black communities.

The **Woman** in the **Iron Coffin**

Prime Time | October 19-24

FRI 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Weekends with Yankee - Fall Color	Autumnwatch New England - Part 3  Explore colorful New England landscapes.		The Dr. Blake Mysteries, Season 4 - Lucky Numbers Blake waits for the perfect moment to propose.		Great Performances - In the Heights: Chasing Broadway Dreams		Backstage Pass - Grupo Aye: Encore 
	The Public Television Feature Film Collection - Doctor Zhivago The story of a poet/doctor, his wife, and his lover unfolds during the Russian Revolution. Omar Sharif, Geraldine Chaplin, and Julie Christie star.						Amanpour & Company 	
SAT 20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Viewers' Favorites* (Start: 7:30 p.m.) CPTV presents one of its most popular specials.		The Public Television Feature Film Collection - Julie & Julia  A woman sets a deadline of one year to prepare all 524 recipes in Julia Child's famous cookbook. Meryl Streep and Amy Adams star.			Julia Child: American Masters The chef's life and legacy are fondly remembered and celebrated.		
	Mercy Street - Part 2: The Haversack		The Dr. Blake Mysteries, Season 4 - Lucky Numbers		Unforgotten, Season 2 on Masterpiece - Part 1 A waterlogged suitcase holds a missing man's remains.		Breaking Big - Michael Strahan	
SUN 21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	The Durrells in Corfu, Season 3 on Masterpiece - Part 4  Larry's friend Gigi comes to visit.		Poldark, Season 4 on Masterpiece - Part 4  Ross is reunited with his family at home.		The Woman in White - Part 1  Walter Hartright encounters Anne, who escaped from an asylum.		The Dr. Blake Mysteries, Season 4 - Lucky Numbers Blake waits for the perfect moment to propose.	
	Nature - The Cheetah Children Follow a cheetah family.		Born to Explore - Namibia: Land of the Cheetah 		Nature's Microworlds 	Natural Curiosities	Body Hack - Part 3 Human bodies can adapt to extreme conditions.	
MON 22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Antiques Roadshow - Santa Clara, Part 3 Great finds include a Booker T. Washington archive.		Antiques Roadshow - Santa Clara, Part 2 A Ray Bradbury archive is appraised.		Finding Your Roots, Season 4 - Unfamiliar Kin Guests include Christopher Walken.		Neanderthal - Part 1 Andy Serkis helps experts create a scientifically accurate 3D Neanderthal.	
	Curious Traveler 	Peregrine Dame	Real Rail Adventures - Swiss Grand Tour		NOVA - Operation Lighthouse Rescue		Amanpour & Company 	
TUE 23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	The Great American Read - Grand Finale  Learn which of the nominated books is America's best-loved.		Native America - Part 1: From Caves to Cosmos  Who were America's First Peoples?		Frontline - The Pension Gamble  How did public pensions end up in a \$4-trillion hole?		Independent Lens - The Last Laugh** Should certain topics be off-limits in comedy?	
	NOVA - Transplanting Hope Meet patients who need transplants.		NOVA - Addiction Probes the mysteries of addiction.		Body Hack - Part 4 		Amanpour & Company 	
WED 24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Nature - Super Cats: Extreme Lives  Get to know cheetahs, a snow leopard, and a Canada lynx.		NOVA - Flying Supersonic  Explore the Concorde, a plane that flew at twice the speed of sound.		Neanderthal - Part 2  The fate of the Neanderthals is explored.		Antiques Roadshow - Santa Clara, Part 3 Great finds include a Booker T. Washington archive.	
	The Chinese Exclusion Act: American Experience The 1882 law that made it illegal for Chinese workers to come to America is examined.				POV-The Apology Women who were forced into military sexual slavery by Japan during WWII speak out.			Amanpour & Company** 



Connecticut Book Awards

PANEL DISCUSSION

Saugatuck StoryFest
Westport, Connecticut
Sunday, October 14
at 1 p.m.

Hear from three winners of the 2017 Connecticut Book Awards before the 2018 winners are announced. Panelists will discuss the books that made them want to be authors and share insights about the power of storytelling.

Stop by the CPTV booth, and vote for your favorite book in The Great American Read!

For more information:
<https://westportlibrary.org/events/saugatuck-storyfest>



FEATURING 2017 WINNERS:

Okey Ndibe
Fiction
Never Look an American in the Eye

Danielle Pieratti
Poetry
Fugitives

Karen Fortunati
Young Readers
The Weight of Zero

Moderated by
MATT TULLIS,
Digital Journalism
and Assistant
Professor of English
at Fairfield University



Prime Time | October 25-31

THU 25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	At Wonder's Peak: Discovering Science... 	A World of Possibilities: SeriousFun...	800 Words, Season 2 - Part 10 George and Fiona decide to host a dinner party.		Hinterland, Season 2 - Part 4 Mathias investigates the case of a murdered bus driver.		Ask This Old House	This Old House
	Craft in America - Messages Craft artists tell a story through their work.		This Old House Hour - A Charleston Family House Is... 		Eero Saarinen: American Masters		Amanpour & Company 	
FRI 26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Midsomer Murders - The Noble Art, Part 1  A famous boxing bout is restaged – and bodies pile up.		The Dr. Blake Mysteries, Season 4 - Against the Odds A jockey dies after his horse throws him.		Edgar Allan Poe: American Masters Discover the real story of the notorious author, starring Denis O'Hare as Edgar Allan Poe.			On Story
	Julia Child: American Masters Her life and legacy remembered.		The Public Television Feature Film Collection - Julie & Julia A woman prepares all 524 recipes in Julia Child's famous cookbook.				Amanpour & Company 	
SAT 27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	The Public Television Feature Film Collection - Close Encounters of the Third Kind An Indiana lineman and other UFO sighters finally have documented contact with space aliens.				William Shatner Presents: Chaos on the Bridge Explore the creation of <i>Star Trek: The Next Generation</i> .		Remembering Leonard Nimoy Journey through Leonard Nimoy's life and remarkable career.	
	Mercy Street - Part 3: The Uniform		The Dr. Blake Mysteries, Season 4 - Against the Odds		Unforgotten, Season 2 on Masterpiece - Part 2 The victim's life comes into focus, and it was a mess.			Breaking Big - Lee Daniels
SUN 28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	The Durrells in Corfu, Season 3 on Masterpiece - Part 5  A new Italian family settles in Corfu.		Poldark, Season 4 on Masterpiece - Part 5  Ross faces successive failures in Westminster.		The Woman in White - Part 2  Walter is sent away before learning the truth about Anne.		The Dr. Blake Mysteries, Season 4 - Against the Odds A jockey dies after his horse throws him.	
	Nature - Nature's Miracle Orphans: Second Chances		Nature - Nature's Miracle Orphans: Wild Lessons		Nature's Microworlds 	Natural Curiosities	Body Hack - Part 4 Human bodies can adapt to extreme conditions.	
MON 29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Antiques Roadshow - Kooky to Spooky  Celebrate Halloween with thrilling and chilling finds!		Antiques Roadshow - Charleston, Part 1 A Pete Seeger-autographed sign is appraised.		Frontline - The Facebook Dilemma, Part 1  Go inside Facebook's rise as a global power.		Neanderthal - Part 2 The fate of the Neanderthals is explored.	
	Curious Traveler 	Curious Traveler 	Real Rail Adventures - Switzerland		Richard Bangs' Adventures with Purpose - Switzerland		Amanpour & Company 	
TUE 30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	We'll Meet Again Join Ann Curry for dramatic reunions of people who met at pivotal moments.		Native America - Part 2: Nature to Nations  Explore the rise of great American nations.		Frontline - The Facebook Dilemma, Part 2  Go inside Facebook's rise as a global power.		POV - Web Junkie Follow Chinese teens treated for obsessive gaming.	
	NOVA - Memory Hackers How does memory work?		Alzheimer's: The Caregiver's Perspective 		Body Hack - Part 5  Human bodies can adapt to extremes.		Amanpour & Company 	
WED 31	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Nature - Super Cats: Cats in Every Corner  Cats thrive in almost every landscape on Earth.		NOVA - Ghosts of Murdered Kings Archaeologists investigate bodies unearthed in Ireland's bogs.		Sinking Cities - Part 1  How will coastal cities be affected by rising sea levels and other factors?		Antiques Roadshow - Kooky to Spooky Celebrate Halloween with thrilling and chilling finds!	
	Vampires in New England Explore New England vampire folklore.		Secrets of the Dead - Vampire Legend		Independent Lens - Young Men and Fire		Amanpour & Company	

TWO FOUR SIX

Wednesday, October 10
at 10 p.m. on CPTV Spirit

Set in Dallas, Texas, meet three teenagers from Haiti who have traveled to the United States to get an education, using basketball as a means to get there.





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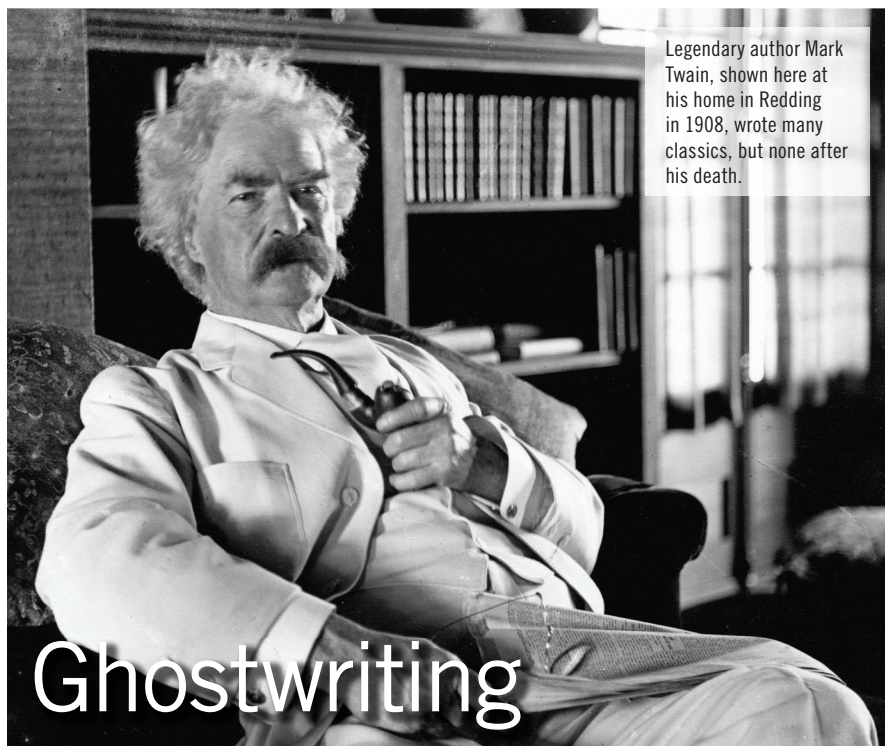
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Legendary author Mark Twain, shown here at his home in Redding in 1908, wrote many classics, but none after his death.

Ghostwriting

WHEN A PUBLISHER CLAIMED MARK TWAIN WROTE A BOOK FROM THE SPIRIT WORLD, THE ENSUING LEGAL BATTLE ALMOST WENT TO THE SUPREME COURT

In September 1917, *The New York Times* reviewed a new book by Mark Twain, the legendary author and longtime Connecticut resident whose real name was Samuel Clemens. The uncredited reviewer was mostly critical of the work, called *Jap Herron*, but admitted “the dialect is true, and the picture has, in general, many features that will seem familiar to those who know their ‘Tom Sawyer’ and ‘Huckleberry Finn.’”

The only problem was Twain had died seven years earlier in the small Fairfield County town of Redding.

The spirit of Twain supposedly dictated the book to Emily Grant Hutchings of St. Louis via a ouija board operated by a medium named Lola V. Hays. Hutchings grew up in Twain’s hometown of Hannibal, Missouri, and was a journalist and aspiring author who had communicated with Twain in a series of letters in the 1900s, while the author still occupied the world of the living.

If Twain was truly writing from beyond the grave, it appears death dulled his wit, as *Jap Herron* found few fans. *The Times* review concluded:

“The humor impresses as a feeble attempt at imitation and, while there is now and then a strong sure touch of pathos or a swift

and true revelation of human nature, the ‘sob stuff’ that oozes through many of the scenes, and the overdrawn emotions are too much for credulity. If this is the best that ‘Mark Twain’ can do by reaching across the barrier, the army of admirers that his works have won for him will all hope that he will hereafter respect that boundary.”

Twain’s publisher, Harper & Brothers, and daughter, Clara Clemens, also disliked the book and worried it could tarnish Twain’s reputation. They filed a lawsuit seeking to halt its publication. They argued that Twain had not written the book from beyond the grave and that, even if he had, Harper & Brothers would be entitled to any royalties from it.

The case made national headlines and seemed poised to put the concepts of both spiritualism and the afterlife on trial. As *The Times* put it: “The riddle of the universe is about to be debated, not by theologians, but by lawyers.”

The ouija board had debuted in 1890, and by the early 1900s, it was a standard at seances across the country. Hutchings was not the first in her city or social circle to use it as an aid to fiction writing. She had used a board with a friend, Pearl Curran, in St. Louis when Curran and Hutchings claimed to have been contacted by a long-deceased spirit named Patience Worth. Curran published several books and works of poetry that received national attention and were supposedly dictated to her by Worth.

As *Jap Herron* was being written, a

psychic researcher named James H. Hyslop who was working with Hutchings contacted Clara Clemens to try and confirm details of their “communications” with her father.

Clara told *The Times* in 1918: “While Professor Hyslop was engaged in his so-called research work, he sent me many letters in which he asked me to confirm certain things which my father is supposed to have said to him. I answered a few of these letters, telling him that everything he has asked about was false, and finally the whole proceeding became so annoying I asked him not to write me any more. It was so silly and stupid that I decided I could not waste my time talking or writing about it.”

She adds, “Then I placed the matter in the hands of my attorney, because I do not want any such book published. I suppose it would be harmless, but what would be the use of it? It is indescribably wild and foolish. I am sorry that even this preliminary announcement had to be made.”

For a time, the newspapers expected a Supreme Court showdown. Before that happened, the legal pressure got to the book’s publisher, Mitchell Kennerley, who agreed to cease publication of the work and destroy all remaining copies. Few original copies exist today. The Mark Twain House & Museum in Hartford does not have an original in its collection, though it has a more recently published version, and the text is available in online archives.

Mallory Howard, the assistant curator of The Mark Twain House, says there is no reason to believe Hutchings sincerely thought she was communicating with Twain. “I would think it was a ploy,” she says.

However, Howard does not dismiss all claims of contact between the living and the dead. The Mark Twain House regularly runs ghost tours, which are particularly popular in October and run 6-9 p.m. on select nights. They focus on the history of spiritualism and seances, and examine experiences members of the staff have had. Some claim to have seen Susy Clemens — Twain’s oldest daughter who died in the house at age 24 — or George Griffin, the Clemens’ longtime butler.

When Howard started giving ghost tours she was a skeptic who “didn’t really believe in ghosts.” Then during one tour, she says, she saw a woman walk by with a flowing dress and her hair up. Dumbfounded, Howard paused the tour. “My hands were shaking and my heart was pounding and I was having a physical reaction to this,” she recalls.

Thankfully, perhaps, this apparition was not pitching an unpublished manuscript. ■



I'm Not Ready.

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